75 FAVORITE HOLIDAY WINES

# FOOD & WINE

DECEMBER 2014



# 72 ALL-STAR HOLIDAY RECIPES FROM THE MASTERS

ROASTS
CASSEROLES
STEWS
& CLASSIC
COOKIES

**Mario Batali's**
Easy Roman-Style Pork Roast to pair with a fruity Italian red.
RECIPE P. 179

**BIGGEST, BEST HOLIDAY COOKBOOK GUIDE**
p. 92

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*On the cover: Mario Batali's Easy Roman-Style Pork Roast (p. 179) from "Famous Food Families' Favorite Holiday Dishes." Photograph by Christina Holmes; food styling by Simon Andrews; market editor: Suzie Myers*

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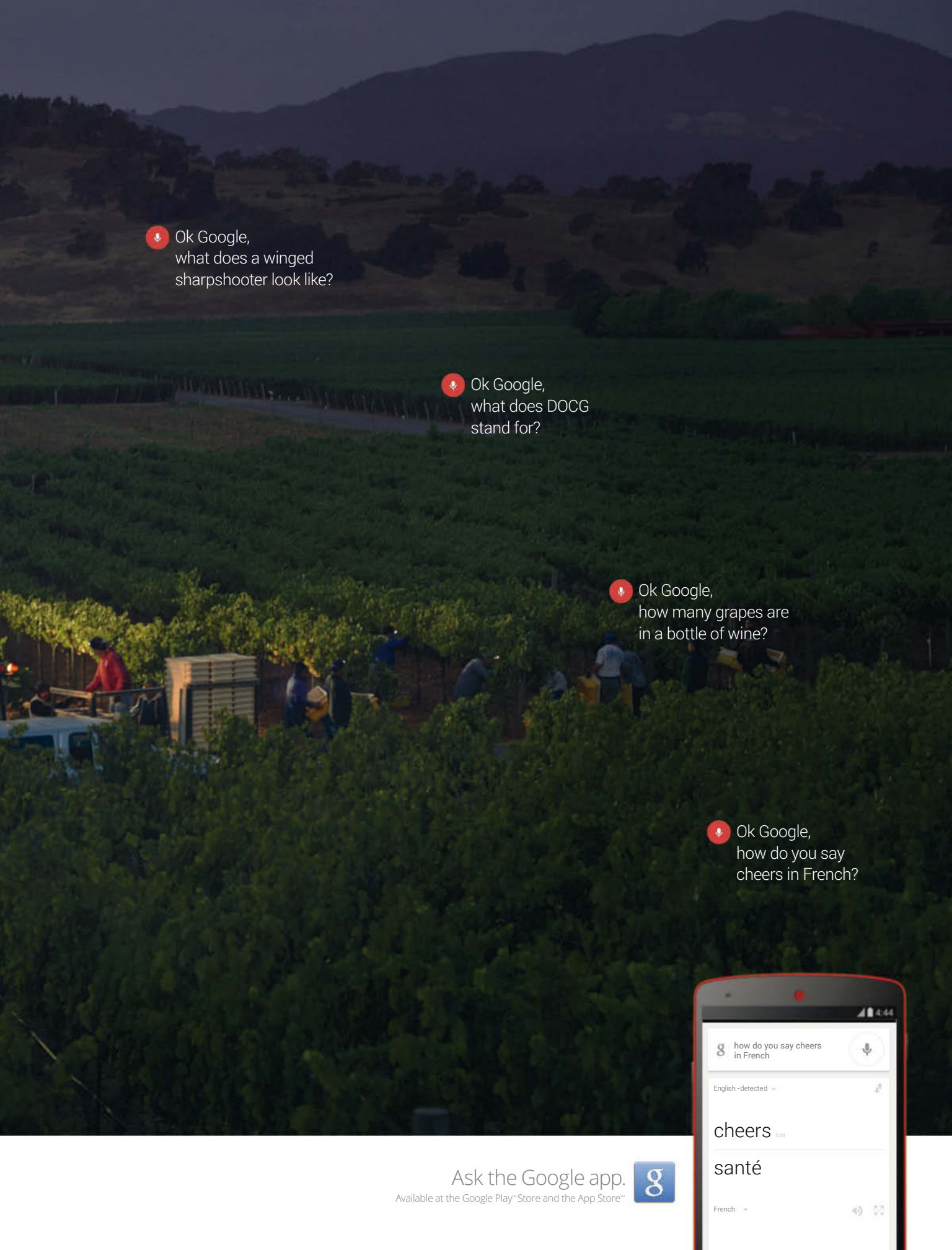
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*A Mexican take on the avocado toast everyone loves.*

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*A cheddar lover's dream muffin.*


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*Easy, all-in-one breakfast.*

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# Staff-Favorite Pairings



BEEF-AND-FARRO SOUP

*with*

**Fresh, berried Dolcetto d'Alba: 2012 Vietti Tre Vigne (p. 126).**



CAULIFLOWER-AND-GRUYÈRE SOUFFLÉ

*with*

**Dry, frothy cava: NV Avinyó Brut Reserva (p. 202).**



BEST-EVER POTATO LATKES

*with*

**Lively Champagne: NV Nicolas Feuillatte Brut Réserve (p. 180).**



CREAMY WHITE LASAGNA

*with*

**Spiced, dark-fruited Chianti Classico: 2010 Querciabella (p. 148).**

SOUP, SOUFFLÉ, LATKES: CHRISTINA HOLMES; LASAGNA: CON POULOS




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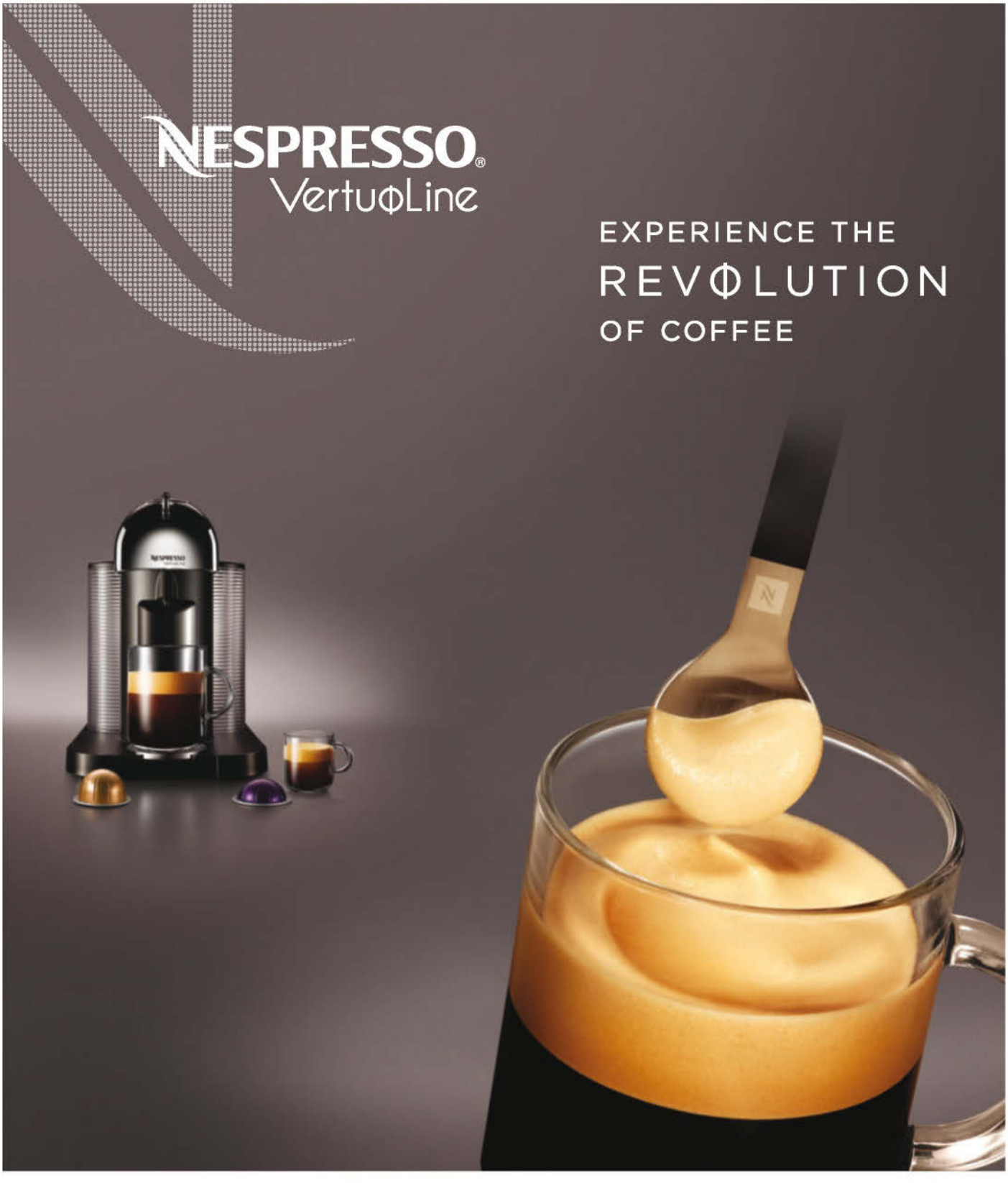

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What else?

**MY FAMILY WAS NOT** a foodie family. We were more of a "designie" family. Both my parents had an eye for style, and they were passionate about everything from decorating rooms to creating place settings. The centerpiece on our long, polished wood table was an oval mirror, on top of which sat pinecones and artichokes that my father had spray-painted silver. My mother, who still loves metallics, found funky, shiny circular silver place mats to put under the conventional cut crystal and Georg Jensen flatware. The metal of my childhood was clearly silver; today, the metal of the moment turns out to be gold, as F&W's Suzie Myers discovered when she looked for platters to feature in this issue. Below is a selection that would do my parents proud. The platters would also be perfect for serving the remarkable dishes from foodie families like the Pépins, the Batalis and the Voltaggios, whose recipes are all in this issue (page 173).



*Me in my fancy, clingy Christmas dress, circa 1968, looking for presents under the tree.*

Dana Cowin




*1. Vista Alegre Orquestra platter, $73; 917-831-4377. 2. Aboro tart platter, $245; bernardaud.com. 3. Battuto bronze platter, $112; dbohome.com. 4. Sieger by Fürstenberg Ca' d'Oro service plate, $300; michaelcfina.com. 5. Bridget Parris by Magenta Oh So Fountainbleu dipped-gold serving platter, $162; purehome.com. 6. Oblong Burlap tray with gold stripe, $90; suiteonestudio.com. 7. Kelly Wearstler for Pickard China Bedford charger plate, $195; available at Bergdorf Goodman, 800-558-1855. 8. Agua oval platter, $385; lorenagaxiola.com.*

BLACK-AND-WHITE PHOTOGRAPH: COURTESY OF DANA COWIN; 1: COURTESY OF VISTA ALEGRE; 2: COURTESY OF BERNARDAUD; 3: BEN ALSOP; 4: COURTESY OF SIEGER BY FÜRSTENBERG; 5: COURTESY OF MAGENTA BRANDS; 6: LINDSAY EMERY/SUITE ONE STUDIO; 7: COURTESY OF PICKARD CHINA; 8: COURTESY OF LORENA GAXIOLA

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### NEW YORK

*It might be the department store windows dressed in their holiday finest, but there's something magical about a New York City winter.*

THE HOLIDAYS ARE THE BEST TIME to play tourist in NYC—even if you live there. Take a spin around **The Rink at Rockefeller Center**, then cross everyone off your "nice" list with a trip to the **Union Square Holiday Market**. Next up: Get cozy over chicken for two at **The NoMad** at dinnertime. Wind down at night with a cocktail and people-watching at the **King Cole Bar at the St. Regis**.

### CHICAGO

*The Windy City's winter gales feel a little less brisk when the holidays roll around.*

GET IN THE SPIRIT OF THE SEASON: Catch the Joffrey Ballet's production of ***The Nutcracker*** or stroll amid ice carvings and millions of holiday lights at the **Lincoln Park Zoo**. Grab breakfast at **Little Goat Diner**, and celebrate a special occasion with dinner at **Next**. Visit the library at **The Aviary** early on in your trip for specialty cocktails—and plan to go back a second night.

### LOS ANGELES

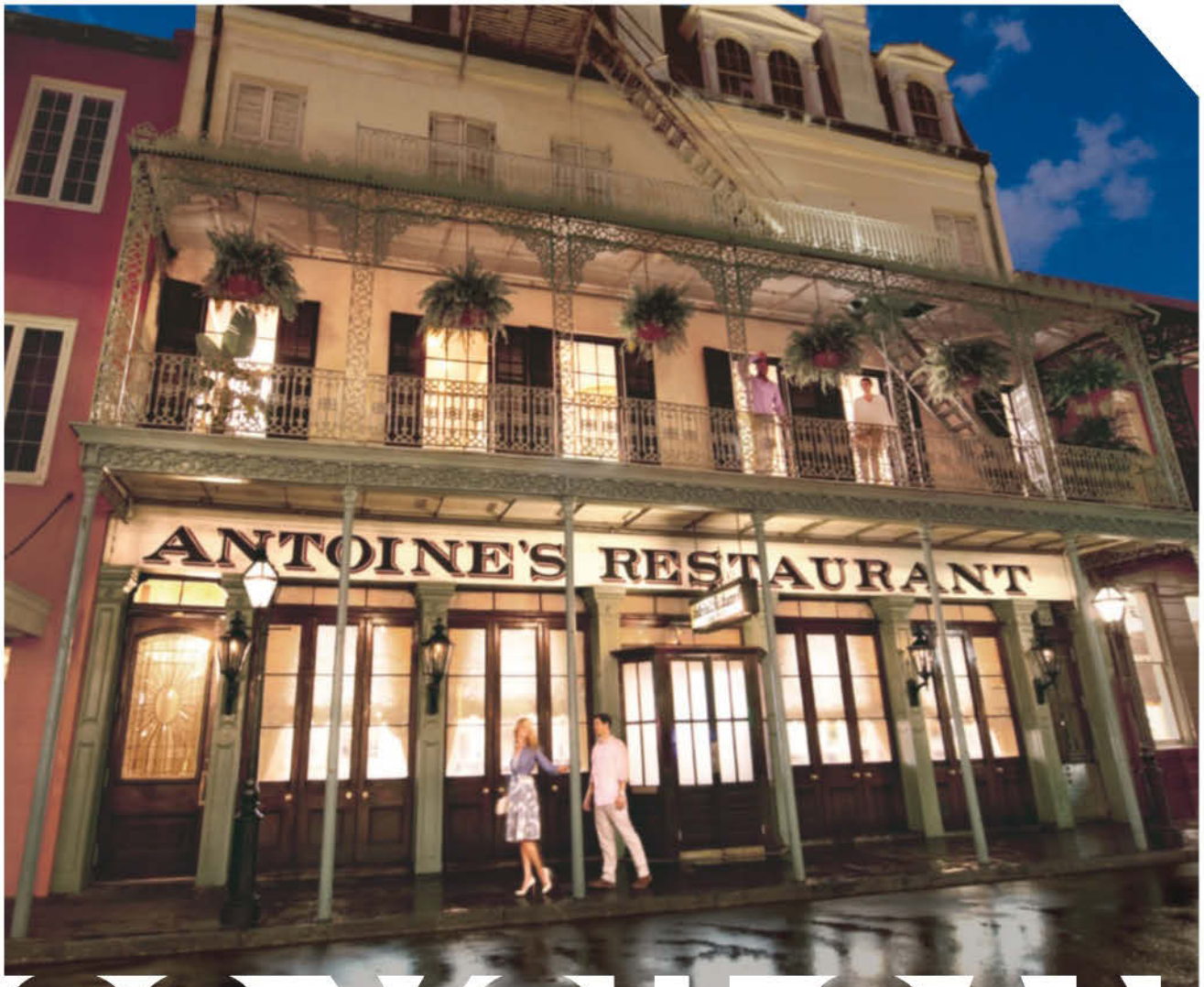
*Who needs snow when sun and sand abound? It's time to shake off your winter chill.*

UNPACK YOUR BAGS at the elite **Shutters on the Beach**, a lush hideaway that offers panoramic views of the Pacific. Linger over an impeccably elegant meal at the award-winning **Melisse**, then swing by **The Spare Room**, where you can enjoy a few strings of bowling and a handcrafted nightcap. The next morning, chase away the post-holiday blues with artisanal breads and pastries courtesy of **Bread Lounge**.

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FASHION DESIGNER



# **Cynthia Rowley** eats pancakes in Bhutan, but at home it's mac and cheese and nine-year-old wedding cake.

**BREAKFAST IN BHUTAN**

I told my kids we were going to the magic kingdom. They thought I meant Disney World, but we went to the real magic kingdom of Bhutan. We ate the most amazing brown sugar–ricotta pancakes at the Uma by Como hotel in Paro.

**CANDY VISION**

When I opened the first Curious Candy store in New York, I had a vision of Tim Burton meets Willy Wonka. Our sweets appeal to adults as well as to kids, like black licorice cotton candy–it's a great hostess gift, more fun than a bottle of wine.

**DESIGNING HER SUPERPOPULAR FLASK BANGLE**

**I used to joke about wanting a flask bracelet, and one day I was like, "Why don't I just make this?" They've become my signature–I don't know if that's good or bad!**

**DIY BEER BREWING**

I make my own beer sometimes for friends. I call it "High Brau," and the tagline is, "You have nothing to fear but my beer itself!"

**SABERING CHAMPAGNE**

**My friend gave me a saber and taught me how to lop the head off Champagne bottles, so it's become a tradition after shows.**

**MASTERING THE WEEKNIGHT DINNER**

I get home late, and putting dinner on the table is a big family event. I make an amazing homemade mac and cheese for my kids, and then I turn it into a grown-up version with truffle oil, parmesan and prosciutto. I always broil it so it's crunchy on top.

**BECOMING A RUM DRINKER**

I usually drink tequila, but my friend opened a small-batch rum distillery in Brooklyn called Owney's, so I've converted to rum.

**EATING HER FROZEN WEDDING CAKE**

I've been married for nine years, and I still eat a bite of wedding cake with my husband on our anniversary. He's like, "Please don't make me eat that," and I'm like, "You're eating it, buddy!"

–INTERVIEW BY M. ELIZABETH SHELDON

BHUTAN: ANDREAS HUB/LAIF/REDUX; ROWLEY: NIGEL BARKER; PANCAKES: CHRISTINA HOLMES

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TRAVEL SCOUT

## The Cake Couturier

A Chanel exec turned baking impresario is creating luxurious confections in Hong Kong.

**SOME OF THE** most beautiful cakes in the world don't come from a Parisian patisserie, but from a bakeshop in Hong Kong run by former Chanel executive Bonnae Gokson. Luxury in all spheres inspires most of the desserts at Ms B's Cakery, from a swirled chocolate ganache cake that resembles fine marble (above, also available in a sugar-free version) to a confection covered in sugar flowers designed in homage to a Dior couture dress. *39 Gough St.; msbscakery.hk.* –M. ELIZABETH SHELDON



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PASTRY *of the* MOMENT

# The Eclectic Éclair




**"We look to history to rework classics like the éclair, then go forward with something new."**

PASTRY CHEF JOHNNY IUZZINI ON LE MÉRIDIEN HOTELS' NEW ÉCLAIR MENUS

ÉCLAIRS: LE MERIDIEN HOTELS & RESORTS; DESSANCE; FRANÇOISE DORELLI; PASTRY: RALPH SMITH

*the* PERFECTIONIST

## A New-Fashioned Bakery

Houston's Common Bond combines impeccable Old World pastries with high-tech innovation.

**IT STARTED** with a simple kugelhopf. "I bit into that little cake for the first time when I was working at Pierre Hermé in Paris, and then I knew what I wanted to do with my life," says pastry chef Roy Shvartzapel. After working at El Bulli in Spain and Bouchon Bakery in Beverly Hills, he has now opened Common Bond in his hometown of Houston. There, he uses high-tech gear (like precision cake carvers with powerful water jets) to create incredible breads, tarts and pastries. Yet the most popular is his low-tech version of the kugelhopf (below), studded with brandy-soaked raisins. *wearecommonbond.com.* –CHELSEA MORSE



*the* RENEGADE

## A Sweet Bistro

The multicourse menus at Paris's Dessance are dedicated to sweetness.

**THE LINE BETWEEN** savory chefs and pastry chefs is blurring, and nowhere is that more evident than at Paris's Dessance. Former pastry chef Christophe Boucher creates traditional multicourse meals, but each dish, from amuse-bouche to main course, contains naturally sweet ingredients. For instance, Boucher tops white tuna with a peach emulsion. *74 Rue des Archives; dessance.fr.* –MES



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F&W 2014 — PASTRY HONORS

# BEST NEW PASTRY CHEFS

F&W editors ate desserts around the country to spot trends–and find these five outstanding pastry chefs.

BY **KATE HEDDINGS**



## Sam Kincaid

**FORK, PHILADELPHIA**

The daughter of a farmer, Kincaid is inspired by what she calls "the cadence of a growing season," creating complex desserts that combine disparate flavors.



***Bitter Almond Cream***
The base for this sauce: house-made liqueur prepared with apricot pits steeped in brandy.

***Roasted Nectarines***
Kincaid uses a tiny ring cutter to punch out the fruit.

***Amaretti Cookies***
"I roll the dough like gnocchi, then toss the cookies in raw sugar before baking."



## Sarah Rich

**RICH TABLE, SAN FRANCISCO**

She is a genius at transforming familiar American desserts like s'mores, always adding a savory ingredient–fresh herbs, for instance–to balance out a bit of the sweetness.



***Chocolate Ganache***
The ganache is poured over almond butter crunch on a big tray, then cut out with ring molds.

***Marshmallow***
"I pipe marshmallow onto the ganache, then brown with a blowtorch. It tastes exactly like Fluff from the jar."

***Baby Tarragon***
"The chocolate ganache and marshmallow need a fresh herbal aspect to tie them together."

**"I 'write' and 'rewrite' every dessert each time I return to it."**

SAM KINCAID, *FORK*

KINCAID: JASON VARNEY (2); RICH: ALANNA HALE (2)

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*Japanese Namelaka*
"I caramelize white chocolate to make this creamy, eggless custard."

*Coriander Cake*
Toasted coriander flavors meringue-based cake.

*Poached Pears*
"We poach Boscs in pomegranate puree for great color."

*Soaked Raisins*
"These are just regular Sun-Maids, steeped in verjus."



## Greg Mosko

**NORTH POND, CHICAGO**

Mosko has a unique global perspective, combining elements like a Japanese custard with verjus-soaked raisins and coriander cake.



## Jared Bacheller

**L'ESPALIER, BOSTON**

"I love being playful, nostalgic, even silly," says Bacheller, creator of "Through the Forest" (below). His whimsy coexists with a serious fascination with science.



*"Mushrooms"*
The stems are made with candy-cap-mushroom-infused cream; the top is a marshmallow.

*"Moss" Cake*
Chestnut flour and green tea flavor this cake, which is blended in a Vita-Prep, then microwaved.

*"Maple Leaf" Tuile*
The cookie batter gets blended in a Vita-Prep and dehydrated, rather than baked.





## Jen Yee

**LAFAYETTE, NEW YORK CITY**

Yee's plated desserts are homey and crowd-pleasing, as are her perfectly executed pastries. "I don't crave foams and gelées," she says.

*Amped-Up Raspberries*
Yee fills them with her own raspberry jam.

*White Chocolate Ganache*
"I use Valrhona Ivoire, but the real secret is glucose syrup, which keeps the texture ultra smooth."

*Pistachio Macaron*
She makes the batter by folding Italian meringue with a paste of pistachio flour, sugar and egg whites.

**"Sometimes I miss my tweezers, but who am I kidding?"**
JEN YEE, *LAFAYETTE*

MOSKO: NATHAN MICHAEL (2); BACHELLER: MICHAEL PIAZZA; BACHELLER PASTRY: CHRISTIAN SCHLUBACH; YEE: NOAH FECKS (2)




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# A FLAVORFUL STAY IN MÉRIDA

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ROSAS & XOCOLATE RESTAURANT

With ancient Mayan roots, colonial influences from the Spanish and a cosmopolitan mix of people, Mérida—the capital city of Mexico's Yucatán state—offers up a bracing blend of rich history and contemporary buzz. Nowhere is this fusion of old and new more evident than in the local cuisine, which is in the midst of a renaissance. For an introduction to Mérida's distinctive flavors, head to the Paseo de Montejo—a shaded boulevard lined with colonial mansions dating from Mérida's days as the center for production of *henequén*, or sisal—and make home base Rosas & Xocolate, a chic, rosy-hued boutique hotel and spa.

The hotel's owner, Carol Kolozs, worked closely with architect Salvador Reyes Rios to restore two century-old mansions, creating an award-winning retreat with an airy, eclectic and contemporary interior that also incorporates traditional building materials and methods native to the region. True to its name, the property plays host to a chocolate boutique featuring Belgian-style confections made from local cacao, and it's also a must-visit dining destination, thanks to Rosas & Xocolate Restaurant. An exciting fusion menu takes traditional cuisine of the peninsula to new heights. Carrying out this vision is Chef David Segovia, whose cuisine puts a fresh spin on traditional Yucatecan classics. The chef also makes creative use of aromatic *recados*—a range of deliciously different herb-and-spice pastes, each mixture traditionally used for a different dish.

In another mansion close by, the Museo Regional de Antropología offers a glimpse into the daily life of pre-Columbian cultures. See Mérida's oldest and most beautiful buildings surrounding the shaded Plaza Grande in the city's historic center. Shop for locally made *guayabera* linen shirts, hammocks and Panama hats, visit a former *henequén* hacienda and cool off in a crystal-clear *cenote*, or underground lake. Take in one of the city's many concerts, theatre productions or art exhibitions, and celebrate the culinary and cultural explosion happening in the heart of ever-fascinating Mérida.



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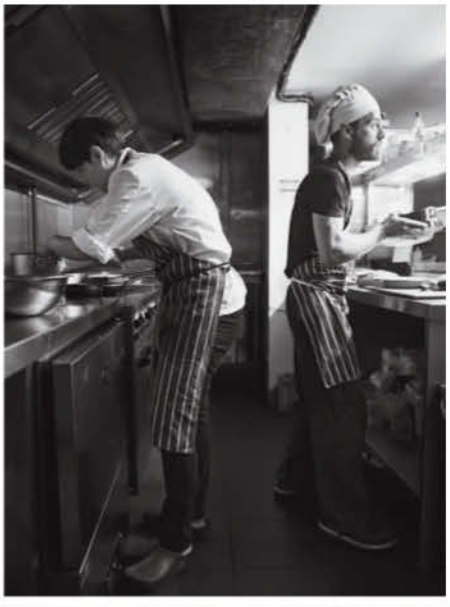
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Dominic Dromgoole recently opened Maeve's Kitchen with an inheritance from author Maeve Binchy. LEFT: Creamy pork-cider stew (p. 44).

# The Taming of the Stew

THE ARTISTIC DIRECTOR OF SHAKESPEARE'S GLOBE THEATRE MASTERS THE ART OF THE STEW AT HIS NEW LONDON RESTAURANT.

BY **GISELA WILLIAMS**
PHOTOGRAPHS BY **JOHN KERNICK**

**ONCE AN OBSESSION** starts in me, it's hard to stop," says Dominic Dromgoole, the artistic director of Shakespeare's Globe Theatre in London. He could be describing his lifelong fascination with the 16th-century playwright–as he says, "Shakespeare has been for me what religion is for other people, a sounding board to bounce everything off of." But in fact, the obsession he's talking about is his gutsy new East London restaurant, Maeve's Kitchen. "On my way to work one day I spotted an old pub for sale on East Lower Clapton Road that sparked an idea," he recalls. "By the time I got to my office I had already designed the napkins and the menus."

Maeve's Kitchen feels almost like a theater set inspired by Dominic's childhood. He was raised by bohemian parents on a 15th-century farm in

*Gisela Williams is the European correspondent for* Food & Wine. *She lives with her family in Berlin.*




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**"Maeve's Kitchen feels almost like a theater set pulled straight from Dominic's childhood on a 15th-century farm."**



The restaurant was designed by experimental theater company Punchdrunk. Here, lentil-eggplant stew (p. 45).

Somerset. The look of the restaurant was created by Punchdrunk, the experimental theater company that debuted the interactive *Sleep No More* in New York City—there are worn wood floors, vintage farm tables decorated with flowers picked from the tiny garden out back and walls with a patina that looks decades old. Everything is carefully arranged into what Dominic calls a "happy chaos."

"It's not like going to a restaurant at all," says his sister, BBC editor Jessica Dromgoole. "At least not for me. It's a manifestation of Dominic's memories and the love of his family."

Maeve's Kitchen is a hangout for Dominic's actor friends and his wife and three daughters, who live just down the road. It's also an homage to one of his parents' closest friends, the Irish novelist Maeve Binchy. Binchy and her husband, Gordon Snell, a BBC writer and presenter, were ever-present at the Dromgoole farmhouse. Since the couple met late in life and never had children, they treated Dominic, Jessica and their brother as their own.

Binchy, who wrote *Circle of Friends* and more than two dozen other books, "was the most prodigious life force and an incredible talker," says Dominic. "Someone once said you couldn't hear an intake of breath when she spoke. She was always brilliant and witty and inclusive. She was the voice of women in Ireland in a time when women were not expected to speak."

When Binchy died two years ago, she left some money to Dominic—just about enough to invest in a small apartment that he could rent out. "I went online looking for flats, but then I thought, How boring is that? Of course, it's eminently more sensible than starting a restaurant," he says wryly.

The simplicity of the menu at Maeve's Kitchen, focused on "stews and brews," is a nod to his benefactor. Jessica recalls that Binchy was an enthusiastic cook when she had the time—a chicken, olive and tomato casserole was one of her signature dishes—but "she didn't want to be stuck for too long in the kitchen. It was a political issue for her. She had a few recipes that involved throwing things into a pot and putting the pot into the oven, and then rejoining the conversation as quickly as possible."

Interesting conversation is exactly what Maeve's Kitchen was designed for. Recently, Dominic led a breakfast meeting there with his colleagues from the Globe to discuss their ambitious plans to celebrate the 450th anniversary of Shakespeare's birth. Dominic had decided to send a troupe of 12 actors from the Globe to perform *Hamlet* in every country in the world. "It will take them two years," he says. "They'll end up performing everywhere from the UN in Manhattan to a cathedral in Mexico that was built a year before *Hamlet* was written."

"Mid-November will be a killer week for *Hamlet*," adds Malú Ansaldo, who booked the Central and South American legs of the tour. "We start in Bolivia and then head to Chile, where we perform in a city and a desert in one day, and then on to Buenos Aires."

While Dominic led the meeting over poached eggs on toast and generous cups of coffee, Brazilian chef Fernanda Milanezi was downstairs chopping sage and garlic to add to a creamy

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* PLEASE ALLOW 6–8 WEEKS FOR ADDRESS CHANGE.

pork-and-cider stew, one of four stews on that day's menu. Also on the stove was a smoky eggplant-and-lentil stew, which the chef serves drizzled with tangy pomegranate molasses and sprinkled with mint and walnuts. Come the weekend, the signature stews and breakfasts combine into one awe-inspiring Brunch Stew, basically the heart-stopping traditional full English breakfast (beans, bacon, sausage and eggs) served in a bowl.

"That's one thing we Brits have in common," says Dominic. "We all have a favorite stew and a traditional family recipe." Hanging on the wall behind him was a large black-and-white photograph. It's the only visual reminder of Binchy in the entire space, but it is impossible to tell that she is in the picture; the novelist is sitting with the Dromgoole family at their Somerset farm, but her back is to the viewer.

"She wouldn't have wanted to be a looming presence," Dominic later explains. "The image is very fitting. Maeve was always a great one for eating out and listening in on people's conversations. She was always keeping an eye on the many narratives that can animate a restaurant—families celebrating or arguing, young lovers excited, old lovers jaded—both to amuse herself and for their potential in print." He smiles. "We used to call it 'Maevesdropping.'"

**"That's one thing we Brits have in common," Dominic says. "We all have a favorite stew."**













**Maeve's Kitchen is a hangout for Dominic's actor friends.** FAR RIGHT: **Lamb-and-apricot tagine (p. 44).**

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# Stews from Maeve's Kitchen

## Pork-and-Cider Stew

PAGE 38

Active **35 min;** Total **3 hr 30 min**
Serves **10 to 12**

This hearty stew from chef Fernanda Milanezi is super-simple to make for a crowd. It's finished with heavy cream, which amplifies the wonderful apple flavor.

- **3 Tbsp. unsalted butter**
- **3 Tbsp. extra-virgin olive oil**
- **5 lbs. trimmed boneless pork shoulder, cut into 1½-inch cubes**
- **Kosher salt and pepper**
- **10 oz. skinless, meaty slab bacon, cut into ½-inch dice**
- **1 large onion, thinly sliced**
- **5 garlic cloves, finely chopped**
- **One 750-ml bottle sparkling dry apple cider**
- **1 quart chicken stock or low-sodium broth**
- **2 bay leaves**
- **¼ cup cornstarch**
- **1 cup heavy cream**
- **3 Tbsp. grainy mustard**
- **2 tsp. finely chopped sage leaves**

**1.** In a large enameled cast-iron casserole, melt 1 tablespoon of the butter in 1 tablespoon of the oil. Season the pork with salt and pepper. Add one-third of the pork to the casserole and cook over moderately high heat, stirring occasionally, until well browned, about 8 minutes. Transfer the pork to a baking sheet. Repeat in 2 more batches with the remaining butter, oil and pork.

**2.** Add the bacon to the pot and cook until golden; add to the pork. Add the onion and garlic to the pot; cook over moderate heat, stirring, until golden and softened, 5 minutes. Add the pork, bacon, cider, stock and bay leaves to the casserole; bring to a simmer. Cover and simmer gently until the pork is tender, 2½ hours. Discard the bay leaves.

**3.** In a small bowl, whisk the cornstarch with ¼ cup of water. Add the cornstarch mixture and the cream to the stew and simmer until the liquid is thickened, about 5 minutes. Stir in the mustard and sage and season with salt and pepper.

**MAKE AHEAD** The stew can be refrigerated for up to 3 days.

**CIDER** Earthy artisanal hard cider: Farnum Hill Semi-Dry.

## Lamb-and-Apricot Tagine with Almond Couscous

PAGE 42

Active **45 min;** Total **2 hr 45 min**
Serves **6 to 8**

Tagines are one-pot wonders: lots of ingredients but not so much work, and the stews always have layers of flavor.

TAGINE

- **2 lbs. tomatoes**
- **2 Tbsp. extra-virgin olive oil**
- **5 lbs. lamb shanks, cut in half crosswise**
- **Kosher salt and pepper**
- **1 large onion, finely chopped**
- **2 carrots, finely chopped**
- **6 garlic cloves, finely chopped**
- **1 tsp. ground ginger**
- **1 tsp. ground cumin**
- **1 tsp. ground turmeric**
- **Two 3-inch cinnamon sticks**
- **2 cups dry red wine**
- **4 cups chicken stock**
- **½ cup chopped parsley**
- **½ cup chopped cilantro, plus leaves for garnish**
- **¾ lb. dried apricots**
- **¼ cup honey**
- **One 19-oz. can chickpeas, drained**

COUSCOUS

- **2 cups couscous**
- **4 cups chicken stock or low-sodium broth**
- **Kosher salt and pepper**
- **⅔ cup chopped roasted almonds**
- **2 Tbsp. chopped parsley**

**1. Make the tagine** Score an X on the bottom of each tomato. In a large pot of boiling water, blanch the tomatoes just until the skins shrivel, about 30 seconds. Remove the tomatoes and let cool slightly, then peel and finely chop.



**A young Dominic with his family and their close friend Maeve Binchy.**

**2.** In a large enameled cast-iron casserole, heat the olive oil. Season the lamb shanks with salt and pepper and cook over moderately high heat, turning, until golden brown all over, about 5 minutes. Transfer the lamb to a baking sheet.

**3.** Add the onion, carrots, garlic, ginger, cumin, turmeric and cinnamon sticks to the pot and cook over moderate heat, stirring, until the onion is golden and softened, about 8 minutes. Add the lamb shanks and wine. Bring to a simmer and cook for 3 minutes. Add the tomatoes, stock, parsley and cilantro and return to a simmer. Cover and cook gently until the lamb is almost tender, about 1½ hours. Add the apricots and honey to the tagine and cook until the lamb is very tender, about 30 minutes longer. Discard the cinnamon sticks. Stir in the chickpeas and season with salt and pepper.

**4. Meanwhile, make the couscous** Put the couscous in a large heatproof bowl. In a medium saucepan, bring the stock to a simmer and season with salt and pepper. Pour the hot stock over the couscous and stir well. Cover with plastic wrap and let stand until all the stock has been absorbed and the couscous is tender, about 30 minutes. Fluff the couscous with a fork and stir in the almonds and parsley.

**5.** Sprinkle the lamb tagine with cilantro and serve with the couscous.

**MAKE AHEAD** The lamb tagine and couscous can be refrigerated separately for up to 3 days. Stir the almonds and parsley into the couscous just before serving.

**WINE** Bright, red-berry-inflected Beaujolais: 2012 Guy Breton Régnié.

## Lentil and Smoky Eggplant Stew

PAGE 40

Active **20 min;** Total **1 hr 30 min**
Serves **12**

- **¼ cup extra-virgin olive oil, plus more for drizzling**
- **1 medium onion, finely chopped**
- **1 celery rib, finely chopped**
- **5 garlic cloves, finely chopped**
- **1 bay leaf**
- **3 cups green Puy lentils (20 oz.), rinsed and picked over**
- **1 can (14.5 oz.) chopped tomatoes**
- **2 quarts vegetable stock**
- **2 medium eggplants (1½ lbs.)**
- **2 Tbsp. harissa**
- **⅓ cup chopped parsley**
- **Salt and pepper**
- **Greek yogurt, chopped walnuts and parsley, small mint leaves and pomegranate molasses, for serving**

**1.** Preheat the broiler. In a large saucepan, heat 2 tablespoons of the oil. Add the onion, celery, garlic and bay leaf and cook over moderate heat until softened. Add the lentils, tomatoes and stock; bring to a simmer over moderately high heat. Cover, reduce the heat and simmer, stirring occasionally, until the lentils are tender but still hold their shape, 45 minutes.

**2.** Meanwhile, set the eggplants on a foil-lined baking sheet and rub with the remaining 2 tablespoons of olive oil. Broil 6 inches from the heat, turning occasionally, until completely blackened and tender, about 20 minutes. Let cool.

**3.** Cut the eggplants in half lengthwise and scoop the flesh into a colander set over a bowl; discard the skins. Let the eggplant drain for 5 minutes, then transfer to a bowl and mash until smooth.

**4.** Stir the harissa and half the eggplant into the lentils until warmed through. Stir in the ⅓ cup of chopped parsley and season with salt and pepper. Ladle the stew into bowls; top with the remaining eggplant. Garnish with yogurt, chopped walnuts and parsley, mint leaves and a drizzle of pomegranate molasses and olive oil.

**WINE** Medium-bodied Pinot Noir: 2012 Chehalem Three Vineyard.

*Maeve's Kitchen, 181 Lower Clapton Rd., London E5 8EQ; maeveskitchen.com.*

# World's Next Cocktail Capital

SHANGHAI'S NEW SPEAKEASIES SPECIALIZE IN SHOWMANSHIP—SECRET PASSAGEWAYS, RETRO THEMES—AND STELLAR DRINKS WITH ASIAN FLAVORS.

BY **CRYSTYL MO**

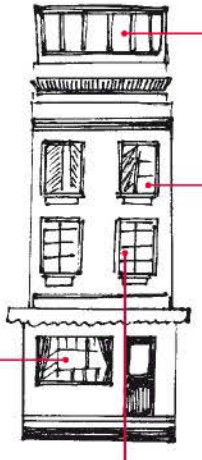
## Speak Low

Speak Low is a speakeasy on steroids, with hidden passageways connecting all four levels. Created by Shingo Gokan of New York City's pioneering Angel's Share, the place offers a different drinks experience on each floor. *579 Fuxing Zhong Rd.; 6416-0133.*

**FLOOR 1**




**THE SECRET ENTRANCE** Visitors to Speak Low must pass through Ocho, a shop that displays swizzle spoons and cocktail books alongside slushie machines dispensing piña coladas in paper cups.



**FLOOR 2**





A bookcase at the back of Ocho slides open to reveal a secret brick passageway and stairs leading up.

**SIMPLE COCKTAILS**
The most casual, rowdy scene is on this floor. Customers crowd around the bar snacking on pickled eggs topped with aioli while friendly, aproned barkeeps mix twists on familiar cocktails, like an English Mule made with tea-infused gin.

**FLOOR 3**





For third-floor access, find the map posted in a dead-end hallway and press Shanghai.

**COMPLEX COCKTAILS**
More serene than the space on the second floor; experts behind a copper-top bar make ambitious cocktails like the Speak Low, a matcha drink paired with dark chocolate slivers.

**FLOOR 4**



Lockers store rare Japanese whiskeys and Scotch that belong to club members.

**WHISKEY** Past an "Employees Only" sign lies this exclusive bar outfitted with a 1920s organ. But just knowing where the entrance is won't get you in—you must be one of the 32 club members to enter.

PHOTOGRAPHS: ALGIRDAS BAKAS


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# More Masters of Shanghai Mixology



Starling specializes in rum drinks, like a Pineapple Old Fashioned.

### Starling

This bar's palm-shaped ceiling fans and rum-centric drinks menu evoke the colonial era. The best cocktail is the spicy Tom Yum Colada, made with coconut milk, pineapple and lime juice. *99 Taixing Rd.; 6217-0189.*

### E.P.I.C.

Inspired by bars like New York City's The Dead Rabbit, two of Shanghai's star mixologists created this lounge in a 1930s townhouse. The duo usually work behind the bar on the second floor, where they will tailor a cocktail to your tastes; if you request a rum drink, you might see them burn star anise to fill a glass with aromatic smoke. *17 Gaoyou Rd.; 5411-1189.*

### El Ocho

Owned by a Spanish chef, this attic bar serves tapas and Asian-inflected cocktails. The Appeasement of Ching Dai is an homage to the film *Big Trouble in Little China*, with baijiu (a vodka-like Chinese spirit) and tart hawthorn-berry syrup. *Zhong Plaza, 99 Taixing Rd.; 6256-3587.*

### Senator Saloon

A forerunner of Shanghai's craft-cocktail movement, Senator Saloon offers classic cocktails like the sidecar, matched with snacks like pork belly sliders with pickled cabbage. The red-velvet-lined space feels like it came straight out of 1920s Chicago. *98 Wuyuan Rd.; 5423-1330.*

### Tiki China

A monsoon wind has brought tiki culture to Shanghai; shrunken-head mugs and scorpion bowls are everywhere. The tiki-est of all is Tiki China, which serves tropical drinks and Polynesian-inspired snacks, like slow-roasted pork knuckle. *Bldg. 22, Hengshan Fang, 320 Tianping Rd.; 6415-0363.*

### Union Trading Co.

No passwords are required to enter this Prohibition Era–style collaboration between two Chinese American expats. Yao Lu barrel-ages cocktails, while Austin Hu oversees the menu of comfort foods like s'mores cupcakes and meatballs glazed with Ikea's lingonberry jelly. *64 Fenyang Rd.; 6418-3077.*

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A guesthouse at Kittitian Hill in St. Kitts, where guests can play on an "edible" golf course.

# 10 Caribbean Vacations

THE LATEST INTEL: OPULENT HOTEL RENOVATIONS AND REINVENTIONS, NATURE-WORSHIPPING BOUTIQUE PROPERTIES AND FOOD-CENTRIC CRUISES.

BY **GINA HAMADEY**

## New Hotels

**1 Anguilla**
**AUBERGE MALLIOUHANA**
The legendary Malliouhana, beloved but a bit dated with its dark-wood interiors and formal French menu, has been fully renovated. Chef Jeremy Bearman, formerly of Manhattan's Rouge Tomate, oversees the open-air restaurant. *Doubles from $525; malliouhana.aubergeresorts.com.*

**2 Aruba**
**THE RITZ-CARLTON, ARUBA**
This resort has 300-plus mostly sea-facing rooms, a giant spa and even a casino. An Argentinean chef consulted on the steak house, and chef Stephen Toevs is an expert with littleneck clams—he's been digging for them since he was a kid in Rhode Island. *Doubles from $649; ritzcarlton.com.*

**3 Puerto Rico**
**CONDADO VANDERBILT HOTEL**
After 12 years and $200 million, this ornate, Vanderbilt-constructed hotel now includes a salmon-colored marble staircase. At its restaurant 1919, a chef from Manhattan's Blue Hill cooks dishes like chilled eggplant with foie gras and apples. *Doubles from $450; condadovanderbilt.com.*

**4 Puerto Rico**
**EL BLOK**
At this new hotel on the island of Vieques, sun filters in through pinholes in the walls. F&W Best New Chef 2013 Jose Enrique prepares dishes like just-caught-conch salad and fried spiny lobster. *Doubles from $215; elblok.com.*

**5 St. Kitts**
**KITTITIAN HILL**
The property includes 84 cottages surrounded by a 400-acre farm where "Pick Me" signs indicate which fruits are ripe. Mango and coconut trees grow along the fairways of the "edible" golf course. *Doubles from $2,250; kittitianhill.com.*

KITTITIAN HILL




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# New Cruises

| CRUISE LINE |  Royal Caribbean Quantum of the Seas (royalcaribbean.com) |  **MSC Divina (msccruises.com)** |  Regal Princess (princess.com) |  **Norwegian Cruise Line Getaway (ncl.com)** |
|---|---|---|---|---|
| **FOOD ATTRACTION** | British chef Jamie Oliver (above) and Miami star Michael Schwartz have casual spots on board: an outpost of Jamie's Italian restaurant and Schwartz's first gastropub at sea. | **The Italian megastore Eataly offers Ristorante Italia, the Manzo steak house, and a market selling pastas, tomato sauces and cookbooks.** | Chocolatier Norman Love constructs beautiful desserts and serves chocolate pops and a whole chocolate drink menu at restaurants aboard the ship. | ***Chopped* judge and star chef Geoffrey Zakarian oversees the seafood restaurant Ocean Blue.** |
| **WHAT TO TASTE** | Modernist dishes—like a corn soup that's half hot and half cold—at Wonderland, the experimental restaurant. | **A wine you make yourself at a custom blending class.** | A chocolate–wine pairing flight, created by Love. | **Zakarian's whole roast Dover sole with meunière sauce.** |
| **BEST ONBOARD AMUSEMENT** | A high-thrill, low-risk skydiving simulator. | **The Balinese spa with massage therapists, yoga instructors and personal trainers.** | The ship's TV station, featuring interactive cooking shows, comedy and concerts all produced in an onboard studio. | ***Legally Blonde*, the musical.** |
| **MOST STRIKING DESIGN DETAIL** | A glass aerie that ascends 300 feet into the air for amazing views of each port. | **The Sophia Loren Royal Suite, designed by the actress herself and decorated with photographs of her most memorable moments.** | The Princess SeaWalk, a glass-bottom walkway extending nearly 30 feet beyond the edge of the ship. | **The Waterfront, a boardwalk-like, quarter-mile-long open-air promenade lined with bars and restaurants on one side and water on the other.** |

## TIPS FROM F&W'S IN-HOUSE CRUISE EXPERT

Justin Chapple, the mastermind behind F&W's Mad Genius Tips (foodandwine.com/mad-genius-tips), is a veteran of 17 cruises. He will be the culinary expert on Holland America Line's Sunfarer cruise to Panama (February 13–23, 2015; hollandamerica.com). Here, he shares his cruising secrets.

1. Take advantage of the complimentary room service and enjoy breakfast on your own while still in your robe.
2. Hit the spa when the ship is in port—fees are often discounted.
3. Bring your own wine on board for a small corkage fee.
4. Pack your swimsuit in your carry-on so you can head right to the pool when you embark—your luggage might take a while to get to your room.
5. Keep in mind that restaurants will often let you order a bottle from any wine list on the ship, if you ask.

OLIVER: ROYAL CARIBBEAN INTERNATIONAL; SHIP: MSC CRUISES; TRUFFLES: PRINCESS CRUISES; *LEGALLY BLONDE*: COURTESY OF NORWEGIAN CRUISE LINE




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# A Year of Awesome Eating

F&W'S RESTAURANT EDITOR **KATE KRADER** LOOKS BACK AT A YEAR OF EATING OUT AND RECALLS HER CRAZIEST, MOST THOUGHT-PROVOKING AND MOST DELICIOUS MOMENTS.

## January: A New Brooklyn Hangout

*A small seafood bar with a great playlist becomes my go-to spot*



When I lived in Brooklyn, I spent most of my time eating in Manhattan. Then a little place called Bergen Hill opened not too far from my apartment, and I found a new favorite neighborhood spot. In the midst of a boom in big Italian restaurants, Bergen Hill is a corner seafood bar with a smart, concise menu from chef Andrew D'Ambrosi. From a tiny kitchen, he serves inspired crudo like salmon with apple tzatziki, as well as lightly cooked dishes such as seared sea scallops with spicy agrodolce peppers and butternut squash puree (left). Bergen Hill has two other things I require from my local spot: a terrific wine selection and a great playlist. The latter is curated by co-owner Daniel Kessler (whose other job is guitarist for Interpol). We got to be friends, and every once in a while after dinner, we walk a block over to the legendary pizza spot Lucali and have pizza for dessert. *387 Court St.; bergenhill.com.*




## April: Edible Schoolyard NYC

*The year's best fund-raising dinner party*

I'm all for saving the world, but I'm pretty much done with fund-raising dinners. With a few notable exceptions (Mario Batali Foundation galas; Alex's Lemonade Stand Foundation events), I would donate money just to skip the unappetizing food. Then, in April, I got invited to the Spring Benefit for Edible Schoolyard (which promotes gardens and healthy eating in schools). A vast space in downtown Manhattan was the setting for a legendary dinner party, with 23 of the city's top chefs each preparing a special menu for his or her own table. Momofuku's David Chang seared giant rib eyes; Mission Chinese Food's Danny Bowien served a crispy-skinned suckling pig. There was no bad place to be in the room, but I hit the seating jackpot: the table presided over by the incomparable Ruth Rogers and her crew from London's The River Café. Rogers prepared dishes I'd read about but never tasted, including toasted slabs of bread with November 2013 I Canonici olive oil, out-of-this-world anchovy-packed bagna cauda with spring vegetables and, best of all, deep, dense chocolate nemesis cake. *esynyc.org.*




## April: Questlove Salon

*Epic evening with veggie burger goody bags*

It should surprise no one that Ahmir "Questlove" Thompson throws a great party. After all, the drummer entertains millions of people as bandleader for *The Tonight Show Starring Jimmy Fallon.* And he's obsessed with the creative community that the food world now attracts. "My salons are places for the best chefs to cook for people I know from various worlds: music, art, comedy, academia," he says. (Chris Rock, Carl Bernstein, Björk and David Cross are some of the "people he knows.") "The salons are parties, but they're also master classes in how good food can bring people together." Truth. This winter, Cronut creator Dominique Ansel previewed his ice cream–filled crêpe suzette "sushi," flambéed to order. At Questlove's spring salon (above), The Spotted Pig's April Bloomfield served pan-smoked pigeon–legs with the claw attached, holding a bright green ball of spherified sweet pea soup, which exploded in your mouth when you bit into it. It looked dramatic and tasted delicious. Questlove is such a good host that the party had great goody bags, too: Brooks Headley's to-go veggie burger for a late-night snack.

BERGEN HILL: PETER BAGI; EDIBLE SCHOOLYARD NYC (4): JACK JEFFRIES, COURTESY OF CAVAN IMAGES; QUESTLOVE SALON: COURTESY OF KATE KRADER


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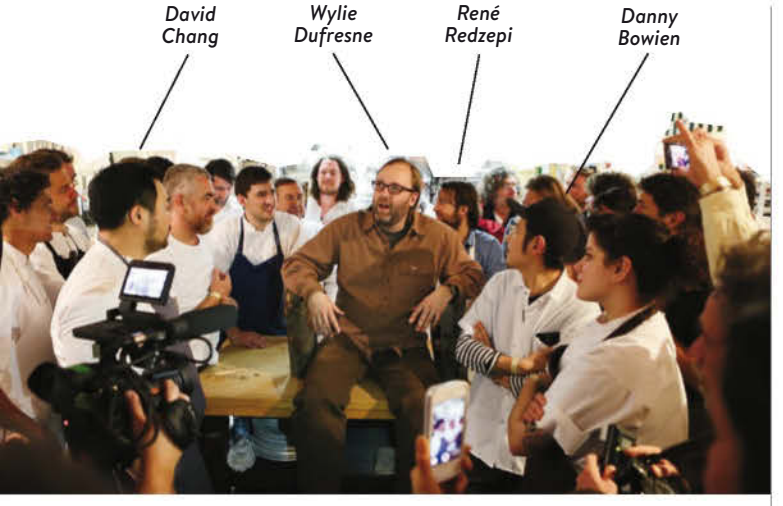
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## April: WD-50 Fête

*The best chefs in the world throw a surprise party*

*"Shhh,"* said René Redzepi. "Hide behind the wall." When the world's best chef tells me to do something, I comply. Obediently, I crouched down behind Ben Shewry, Magnus Nilsson and Blaine Wetzel, amazing cooks who had traveled from Australia, Sweden and Washington state respectively. They were among the 30 chefs from around the world who'd come to surprise their friend Wylie Dufresne at his avant-garde Manhattan restaurant WD-50. (It breaks my heart to say that WD-50 is closing this fall; Dufresne is looking for a new space, though.) The extraordinary event was organized by the unconventional chefs collective Gelinaz with help from S. Pellegrino. "Surprise!!" we yelled when Dufresne came in. And then we sat down with him to dig into 10 courses the superstar chefs had prepared in his honor. The astonishing dishes included shrimp noodles served on an ice block and hollowed-out apples stuffed with foie gras, but the most talked-about dish was a decadent bucket of fried chicken and biscuits. What made this riff on WD-50's signature cold fried chicken so crazy? It was served with an insane amount of Petrossian caviar (every table got a giant tin), and each bucket was emblazoned with Dufresne's face. Alongside was a pile of Kraft singles, the chef's favorite cheese. "I just had caviar on American cheese," Dufresne told me proudly. I asked how it was. "If you have to ask, I'll have yours," he replied.

## May: Sex on the Beach Shots at Blackberry Farm

*Plus a s'mores tutorial with Aziz Ansari*

The luxurious Walland, Tennessee, resort Blackberry Farm is renowned for experiences like truffle hunting with adorable Italian-bred dogs. It's also known for tours of its vast estate, where much of chef Joseph Lenn's modern Southern menu is sourced, from salad greens to lamb to cheese (beer and whiskey is produced in-house, too). I didn't realize that Blackberry Farm also makes the world's best Sex on the Beach shots. I discovered this somewhere between exquisite white-barbecue-sauced quail and sweet roast shrimp, served with John Cope's corn puree and smoky barbecue shrimp emulsion. The '80s shots that appeared on the table were a gift from my buddy, the comedian Aziz Ansari (below), who was in town for a show and sitting nearby. They were the most ridiculous thing he could think of, but they were so good, I wanted to order more rounds. Instead, we found a luxe fire pit and Aziz showed off some unexpectedly good s'mores-making skills. *blackberryfarm.com.*









## June: A Blowout Southern Picnic in Aspen

*Three incredible Southern cooks join forces to create an off-the-charts cookout*

There's a lot of food to freak out about at the F&W Classic in Aspen. Our most recent class of Best New Chefs serve their signature dishes, while Grant Achatz creates miraculous edible green apple balloons and José Andrés runs around roasting pigs and slicing Ibérico ham. Still, I couldn't believe my outrageous good fortune to be at a cookout with three of the South's great chefs cooking side by side. Hugh Acheson, whose newest spot is The Florence in Savannah, was serving best-ever pimento cheese sandwiches, with crisp bread-and-butter pickles slipped in with the chunky, spicy cheese spread. It's his version of the famed one served at the Masters golf tournament. "That recipe is kept in a vault; I cracked the code," he told me. Alongside him was Mike Lata of Charleston's The Ordinary, whose incredible Carolina oysters were smoked over hay, then barbecued and finished with fennel butter. Sean Brock, chef-owner of Husk in Nashville, was working the deep fryer, producing baskets of hot chicken (left). It had such a crispy crust, such lingering heat, I couldn't stand it. "I took all my favorite fried chickens—Gus's, Prince's, some gas station versions—and here they are, in one," he said.

WD-50: RYAN KING/FINE DINING LOVERS; BLACKBERRY FARM EXTERIOR: BEALL + THOMAS PHOTOGRAPHY; ANSARI: MAARTEN DE BOER/CONTOUR BY GETTY IMAGES; COCKTAILS, CHICKEN: COURTESY OF KATE KRADER

# A YEAR-ROUND FIESTA.



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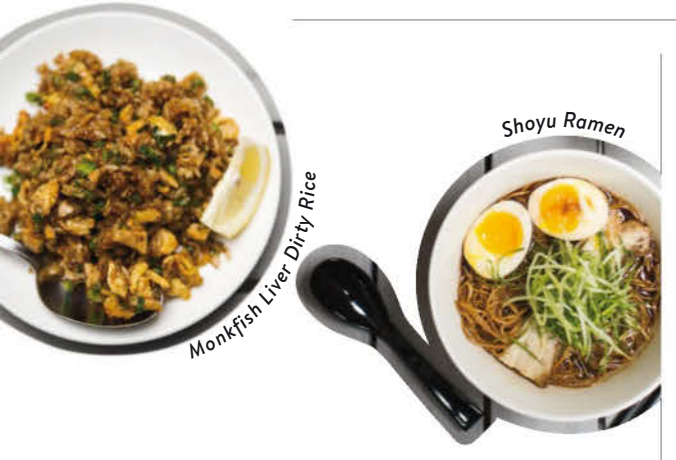
ALWAYS IN SEASON



## July: Petit Trois

*A star-studded omelet in Los Angeles*

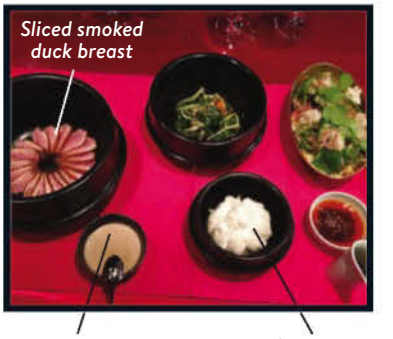
For months I followed the launch of Petit Trois in Los Angeles on social media. I watched chef Ludo Lefebvre and his partners Jon Shook and Vinny Dotolo transform a dingy Thai restaurant space into a softly lit bistro with black-and-white-tiled floors and an open kitchen outfitted with copper pots. People began talking about dishes on the casual French menu: confited chicken leg with brioche butter; steak tartare; insanely good bread and butter. Most of all, I heard about a Boursin cheese omelet. For dinner? I thought. Weird. (I don't like omelets, and haven't thought much about Boursin for a few decades now.) Lefebvre had different ideas. He grew up eating them–for dinner, not breakfast–in Burgundy. He also loves the taste of Boursin. "It's the French Velveeta," he says. "You find it in most French home refrigerators. And it melts so well." Indeed it does. When I got to Petit Trois, it was the first thing I ordered. It arrived, a puffy omelet with airy eggs and creamy herbed cheese overflowing from the sides. But I felt a little late to the party. A few weeks earlier, Justin Timberlake had Instagrammed his empty omelet plate with the caption, "Los Angeles, you are NOT ready.... #PetitTrois." In fact, JT (pictured above with Lefebvre) was sitting next to me the night I was there, back for another omelet. *718 N. Highland Ave.; petittrois.com.*




## August: Modern Chinese

*Fourteen brilliant courses at Next*

The server set down a stone bowl of batter-fried sweetbreads and banana coated in a thick caramel, and a bowl of ice-filled vinegar broth. "This dish is called Pulling Threads," he said. "You'll see why." He instructed us to dip each caramel-coated piece in the vinegar for 10 seconds, then bite. The cold liquid turned the caramel into a crisp shell; the burnt sugar formed strings as we lifted the sweetbreads and bananas, giving the dish its name. It was one of the brilliant courses on the Modern Chinese menu at Next in Chicago from Dave Beran and Grant Achatz. A centerpiece was actually okra hot-and-sour soup; an array of five stacked bowls turned into Duck in Layers with juicy smoked slices of breast meat (below). A giant fortune cookie held the menu, a record of all the cool things I ate. *953 W. Fulton Market; nextrestaurant.com.*




## September: Ivan Ramen Epiphany

*Learning to slurp noodles*

I first read about Ivan Orkin–the Jewish guy whose ramen was a sensation in Tokyo–a few years ago in *Lucky Peach* magazine. Then he launched a series of sold-out pop-ups around New York City–at Momofuku Noodle Bar, at the Ace Hotel. I tried the superrich triple-pork mazemen (the brothless ramen) and even bought an Ivan Ramen poster, but I can't say I truly understood the fuss. Finally, Orkin opened a sleek spot on the Lower East Side that looked like a diner, except for the giant comic book–style panels illustrating the art of the slurp. First I was captivated by monkfish-liver-packed dirty rice. Still, I was there for the ramen. My friends and I ordered all six options, and I became an Ivan Ramen convert. His Tokyo Shoyu has a rich soy sauce and chicken stock broth (I prefer not to know how much fat is in there) garnished with a mound of pork chashu, the marinated belly. The Spicy Red Chili Ramen had fantastic burn and an equally rich broth. Orkin's noodles, made especially for him by Sun Noodle, have terrific suppleness. By the end of the night, I was loudly, proudly slurping my ramen. *25 Clinton St.; ivanramen.com.*



## 7 Killer Dishes

**DYNAMITE BOWL**
The supercrispy rice bowl is loaded with sea urchin at Roy Choi's Pot restaurant in Los Angeles. *eatatpot.com.*

**RICOTTA-STUFFED ROAST CHICKEN**
At Tosca in San Francisco, chicken for two is roasted to order, with Marsala sauce. *toscacafesf.com.*

**BEEF TONGUE FETTUNTA (ABOVE)**
Tender braised beef tongue with sea urchin aioli (it's my sea urchin year) tops garlic-rubbed bread at Chicago's Nico Osteria. *nicoosteria.com.*

**BEEF TARTARE ON BEEF TENDON CHIPS**
At One Restaurant in Chapel Hill, NC, rich, cured egg yolk is key to the beef tartare. *one-restaurant.com.*

**PEKING DUCK**
Shatteringly crisp-skinned duck comes with paper-thin pancakes at Manhattan's Decoy. *decoynyc.com.*

**SPOT PRAWN TACO**
The briny seafood taco with peanuts is set on a black squid-ink tortilla at Taco María in Costa Mesa, CA. *tacomaria.com.*

**MADISON PARK SMASH**
Served in a majestic glass urn fitted with a spigot at Manhattan's NoMad Bar, this large-format cocktail mixes Cognac, orange liqueur and lots of mint. *thenomadhotel.com.*

PETIT TROIS: COURTESY OF JO STOUGAARD; BEEF TONGUE: LUCY ANGEL; IVAN RAMEN: DANILE KRIEGER; NEXT: COURTESY OF KATE KRADER

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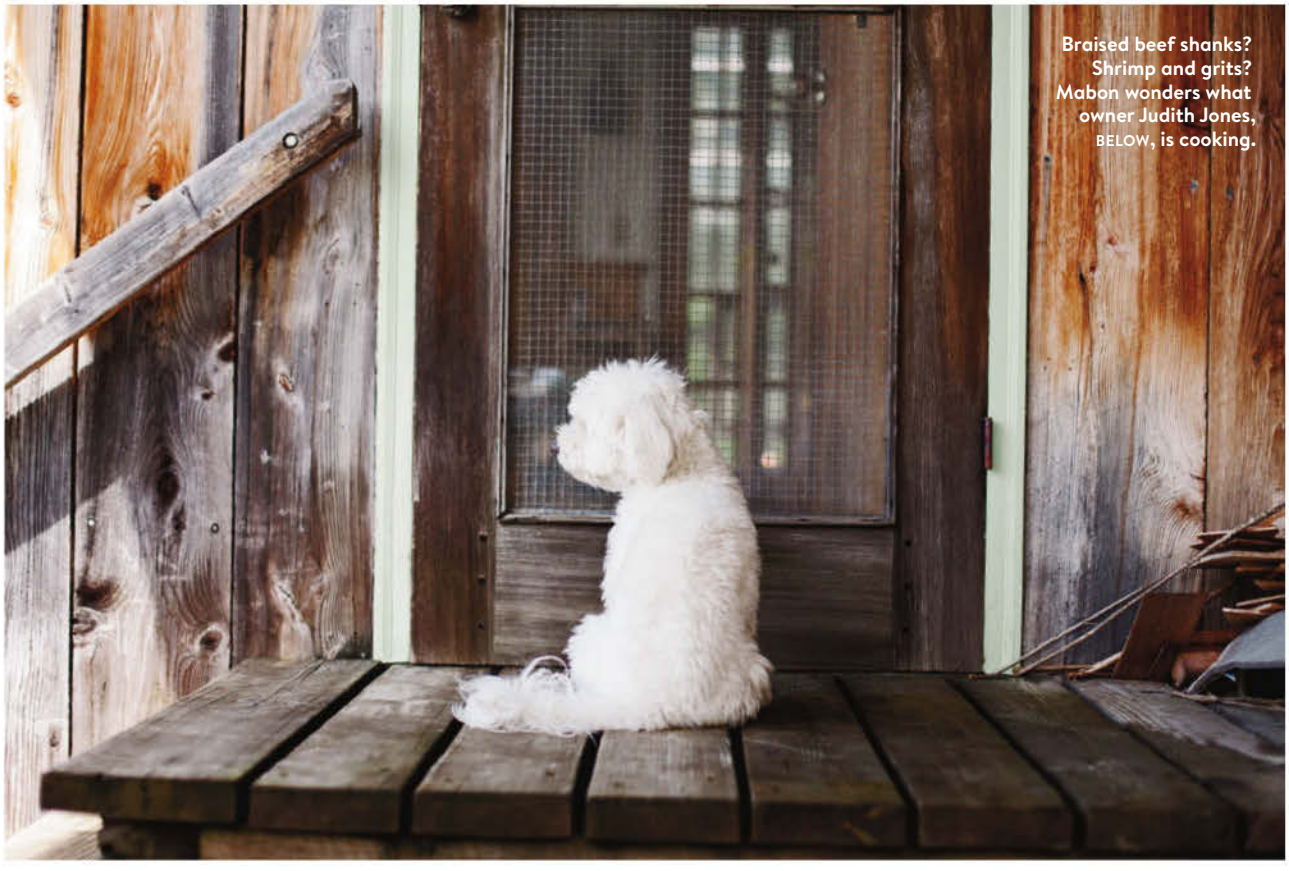
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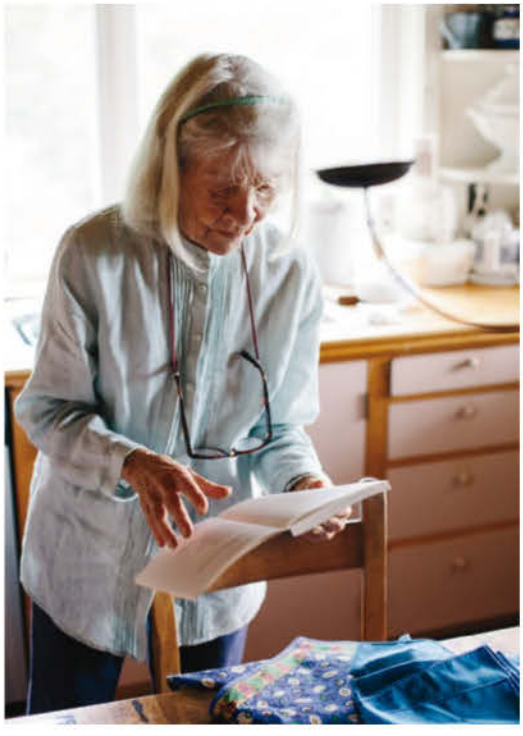
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Braised beef shanks? Shrimp and grits? Mabon wonders what owner Judith Jones, BELOW, is cooking.



# A Cook's Pet Project

JULIA CHILD'S LEGENDARY EDITOR, JUDITH JONES, IS COOKING FOR A NEW COMPANION—HER HAVANESE PUP. HERE'S WHY THAT'S NOT AS CRAZY AS IT SOUNDS.

BY **DAVID HOCHMAN**

**AS I SIT AT JUDITH JONES'S** farmhouse table in rural Vermont, it's hard to say who is most eager for lunch—me or Mabon, the yappy white Havanese pawing at Jones's leg. My venerable host is braising grass-fed beef shanks, and the aroma of meat and onions rising from her pan is equally enticing to hungry creatures on four legs and two. At 90, and living alone with Mabon, Jones is still an imposing figure—in white slacks with a printed scarf tied around her neck, she is fit and steady from decades of yoga, and direct in a patrician sort of way ("Oh, the *BAH-sil* from the garden tastes terribly tired, I'm afraid," she says).

*David Hochman is a writer in Los Angeles who reports on pop culture, food, travel, tech and dogs.*

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A fourth-generation Vermonter who lives half the year in Manhattan, she is the illustrious editor who plucked Anne Frank's diary from the slush pile and championed its publication. For over half a century at Alfred A. Knopf, she shepherded into print the works of John Updike, Anne Tyler and more than a few revolutionary cookbook authors–Julia Child, Marcella Hazan, James Beard, M.F.K. Fisher.

I'm in this legend's kitchen (with hanging pots and utensils approved by Child herself) to eat dog food. Not the kind in cans or 40-pound bags, but homemade canine cuisine. Jones, author of six previous books, has a new recipe collection called *Love Me, Feed Me: Sharing with Your Dog the Everyday Good Food You Cook and Enjoy*. Her message is that you should nourish your pet "the way you would a growing child," with a healthy and safe diet of meat and fish, pasta and grains, and fresh vegetables.

As Jones readies a succulent beef shank for Mabon–who detests kale but loves shrimp and grits, and prefers sweet potatoes to white potatoes on his shepherd's pie–I'm of two minds. Being a new pet parent myself (my wife and son recently talked me into rescuing a Great Pyrenees–border collie mix we named Pi), I understand the impulse to spoil. But I'm not sure about splitting a whole roast branzino or a bowl of soba noodles with my dog, as Jones recommends. Are dogs even supposed to eat soba noodles? Then there are the expectations. Once a puppy gets a yen for roast Cornish game hen, there's no going back to kibble.

Jones knows her book might come off a bit batty. "People will say, 'What does this crazy woman know, giving her dog croquettes?'" she says, taking three china plates off a shelf (one is for Mabon). "But why on earth not? You're taking good care of a loved one, you get pleasure doing it and, let me tell you, you're guaranteed a grateful audience."

Had Jones not stood alone behind Child's rejected manuscript of *Mastering the Art of French Cooking*, we might all be eating tuna casserole right now, so perhaps she is right again–risotto with pheasant-back mushrooms and shallots may be the future of doggy dining. It is already edging that way in certain culinary corners: At his Washington, DC, restaurant Art and Soul, chef Art Smith offers a Pooch Patio menu featuring beef tips with rice and a nonalcoholic Bowser Beer. At Boulettes Larder in the San Francisco Ferry Building, chef Amaryll Schwertner sells out of her frozen pet boulettes, snowball-shaped morsels made of wholesome chicken, grains, carrots and sesame seeds. Acclaimed butcher shops around the country, like Fleisher's in Kingston, New York, offer their own custom blends of meat made specifically for dogs. We clearly want our dogs to love all the same kinds of food we do.

"Friends used to make fun of me because I'd be sautéing a piece of veal in olive oil in the morning for Buddy, my West Highland white terrier, and they thought it was ridiculous doting," says Jill Abramson, the former executive editor of the *New York Times* and the author of *The Puppy Diaries*, a memoir about raising a golden retriever. Now that impulse is better understood. "The same trends that have people reading labels and making wiser choices for themselves about diet extend to these beautiful living beings beside us," Abramson says.




**This dog-friendly beer, available in many pet stores, is actually made up of beef or chicken broth and malt barley.**

**"People will say, 'What does this crazy woman know, giving her dog croquettes?' But why not?"**

By the time lunch is ready on Jones's farm, Mabon is so exhausted from barking that he's conked out on the red-tile floor. It's probably just as well. One of Jones's commandments is that people and dogs maintain separate mealtimes. "It gives us both space to really savor what we're eating," she says, filling my glass with wine. The beef melts off the shank and Jones hands me a lobster pick to "get at all that goodness" of the marrow inside. She's an excellent dining companion: "I can do an imitation of Julia better than Meryl Streep," she says at one point, and then proves it. After we're done, Mabon perks up just in time to receive his portion on a plate in a corner of the kitchen. No utensils are required–the dog laps up every bite, down to the marrow, with his wriggly Havanese tongue.

Two weeks later, I am at Whole Foods telling the meat guy I need "enough pork tenderloin for three hungry people and a dog." It definitely feels weird, and it feels even stranger to spend the better part of a late afternoon slicing and sautéing greens and new potatoes for Jones's take on a pork-and-leek gratin, a dish I think Pi might like. As I stand over the finished bowl, sprinkling on a layer of fresh bread crumbs and grated Parmesan cheese, I look down at Pi. She looks up at me with a tail wag, as happy as I've ever seen, and I think, I would cook for you any night, puppy.

COURTESY OF BOWSER BEER









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# HOLIDAYS 2014



"Nothing—nothing—is more satisfying than sharing food," says Stuart Brioza. Here, his roast beef with fresh hot sauce (p. 74) and smashed cheesy potatoes (p. 72).

CHEFS AT HOME

## A Holiday Meal in Progress

As they prepare to open their highly anticipated new San Francisco restaurant, The Progress, chefs Stuart Brioza and Nicole Krasinski offer a preview of their family-style, meant-to-be-shared recipes.

By **Kate Krader** Food photographs by **John Kernick**

Most chefs are good hosts; it's the nature of their business. Stuart Brioza and Nicole Krasinski might be two of the best and most thoughtful hosts in the restaurant world. When guests sit down at their outstanding San Francisco spot State Bird Provisions, a dim sum–style cart–stocked with genius modern American snacks like just-fried garlic bread topped with burrata–rolls right up. "People come in with low blood sugar; if you bring them food right away, immediately everyone relaxes and all is right with the world," Brioza observes.

FOOD STYLIST: VIVIAN LUI; MARKET EDITOR: SUZIE MYERS


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Brioza and Krasinski serve food on platters at The Progress, and on small plates at State Bird Provisions.

The focus at State Bird Provisions is small dishes; Brioza, a 2003 F&W Best New Chef, refers to the restaurant as "an hors d'oeuvres party." When his and Krasinski's eagerly awaited new restaurant, The Progress, opens this winter, it will emulate a dinner party. Little plates of pickles will be arranged on tables while guests have cocktails. Then platters of food will start arriving, like a magnificent sirloin roast with garlic chips and fresh hot sauce alongside accompaniments like sautéed mixed mushrooms with pickle butter (p. 74). "Nothing–nothing–is more satisfying than sharing food," declares Brioza.

For platters big enough to serve these family-style dishes–and all the plates at The Progress–the chef is working with a local ceramist, Mary Mar Keenan. (Brioza met her a few years ago, when he was between jobs and began making pottery himself.) Keenan's beautifully glazed pieces include an especially pretty golden plate decorated with white drops; it's a lovely backdrop to Krasinski's individual lemon-yogurt custards topped with colorful apple-and-cranberry salad (p. 74). "You should always have something of your own that you don't have to share," she says. There are plans to sell Keenan's work at the restaurant.

This year, for the first time in ages, Brioza and Krasinski are planning to close their restaurants on Christmas Eve, so they can have a full day to prepare a Christmas Day dinner. When guests arrive at their home, the chefs will have snacks ready, like creamy, caper-studded trout dip with potato chips (recipe at right). Then they'll serve a meal featuring dishes a lot like the ones on the following pages, with one important addition: cocktails. "Cocktails are key to every good party," says Brioza.

## Smoked Trout Dip with Sweet Onion Vinaigrette

Total **45 min;** Serves **6 to 8**

"When Nicole and I lived in the Midwest, smoked fish was a big part of the holidays," says Stuart Brioza. He uses smoked trout to make a creamy and chunky dip that he drizzles with a tangy, oniony dressing. Serve with sturdy, thick-cut potato chips for scooping.

DIP

- **2 large egg yolks**
- **2 Tbsp. sherry vinegar**
- **2 Tbsp. water**
- **1 Tbsp. Dijon mustard**
- **1 small garlic clove, finely grated**
- **1 lb. boneless smoked trout fillets, skin discarded, trout broken up into large flakes (2½ cups)**
- **1 cup extra-virgin olive oil**
- **Kosher salt and pepper**

VINAIGRETTE

- **2 Tbsp. minced sweet onion**
- **2 Tbsp. minced red onion**
- **2 Tbsp. capers—rinsed, drained and minced**
- **2 Tbsp. minced parsley**
- **2 Tbsp. sherry vinegar**
- **6 Tbsp. extra-virgin olive oil**
- **Kosher salt and pepper**
- **Thick-cut potato chips, for serving**

**1. Make the dip** In a food processor, combine the egg yolks with the vinegar, water, mustard, garlic and ½ cup of the trout and puree until smooth. With the machine on, gradually drizzle in the olive oil until emulsified. Scrape the puree into a medium bowl and fold in the remaining 2 cups of trout. Season the dip with salt and pepper.

**2. Make the vinaigrette** In a medium bowl, whisk together all of the ingredients except the salt, pepper and potato chips. Season the vinaigrette with salt and pepper and spoon a little on the trout dip. Serve with potato chips, passing the remaining vinaigrette at the table.

**MAKE AHEAD** The dip and vinaigrette can be refrigerated separately overnight. Bring to room temperature before serving.

**WINE** Crisp, fruit-driven sparkling wine: NV Domaine de la Taille aux Loups Triple Zéro.

## Nut-and-Seed-Crusted Sausage Meatballs with Mustard Sauce

Total **50 min;** Serves **6 to 8**

These meatballs are a terrific snack for parties because they're baked all at once in the oven instead of being fried in small batches. The spice-and-nut coating adds an enticing crunch.

- **¼ cup blanched hazelnuts**
- **¼ cup raw almonds**
- **¼ cup raw shelled pistachios**
- **¼ cup raw pumpkin seeds**
- **2 Tbsp. sesame seeds**
- **1½ tsp. each fennel seeds, coriander seeds and cumin seeds**
- **Kosher salt**
- **2 lbs. sweet Italian pork sausage, casings removed**
- **Extra-virgin olive oil, for brushing**
- **1 cup crème fraîche**
- **1 Tbsp. whole-grain mustard**
- **½ cup minced mixed fresh herbs, such as parsley, chives, tarragon and chervil, plus more chervil for garnish**
- **1 Tbsp. fresh lemon juice**
- **Freshly ground pepper**

**1.** Preheat the oven to 400°. On a rimmed baking sheet, toss the hazelnuts, almonds and pistachios. Add the pumpkin, sesame, fennel, coriander and cumin seeds and bake for about 10 minutes, stirring once, until lightly toasted. Transfer the nuts and seeds to a food processor and let cool completely. Add a pinch of salt and pulse to coarse crumbs. Spread the spice-and-nut crumbs in a shallow bowl.

PEDEN & MUNK

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**2.** Shape the sausage meat into 1½-inch balls and transfer to the baking sheet. Brush the meatballs with olive oil and dredge in the crumbs, pressing lightly to help them adhere. Return the meatballs to the baking sheet and bake for about 15 minutes, until firm and cooked through.

**3.** In a medium bowl, mix the crème fraîche with the mustard, minced herbs and lemon juice and season with salt and pepper. Arrange the meatballs on a platter and garnish with chervil. Serve with the mustard sauce alongside.

**MAKE AHEAD** The uncooked meatballs and the sauce can be refrigerated overnight.

**WINE** Ripe, off-dry German Riesling: 2012 Maximin Grünhäuser Herrenberg Kabinett.

## Bitter Greens Salad with Asian Pears, Avocado and Tahini Dressing

Total **45 min;** Serves **8 to 10**

Brioza's colorful salad is a mix of flavors and textures: bitter, sweet, nutty, crispy, creamy. The delicious hot-sauce-spiked dressing pulls all of the ingredients together.

TAHINI DRESSING

- **¼ cup tahini**
- **3 Tbsp. apple cider vinegar**
- **2 Tbsp. tamari or soy sauce**
- **1 garlic clove, crushed**
- **2 tsp. minced peeled fresh ginger**
- **1 tsp. *sambal oelek* or Sriracha**
- **½ cup canola oil**
- **1 Tbsp. Asian chile oil**
- **Kosher salt and pepper**

SALAD

- **3 mandarins**
- **1 fennel bulb—halved, cored and thinly sliced on a mandoline**
- **1 lb. mixed chicory lettuces, such as frisée, escarole, endives and radicchio, chopped (16 cups)**
- **½ cup each cilantro and small mint leaves**
- **2 Asian pears—peeled, cored and thinly sliced**
- **1 Hass avocado, thinly sliced**
- **2 Tbsp. toasted sesame seeds**
- **Flaky sea salt and pepper, for seasoning**
- **Extra-virgin olive oil, for drizzling**

**3.** Arrange the fennel, lettuces, cilantro and mint on a platter and top with the sliced Asian pears and avocado and the mandarin sections. Sprinkle with the sesame seeds and season with sea salt and pepper. Drizzle some of the tahini dressing and a little olive oil on the salad and serve the remaining dressing on the side.



A creamy tahini dressing brings together this salad's remarkable flavors.

**1. Make the tahini dressing** In a food processor, combine the tahini, vinegar, soy sauce, garlic, ginger and *sambal oelek* and puree until blended. With the machine on, slowly drizzle in the canola oil and chile oil until incorporated. Transfer to a small bowl and season with salt and pepper.

**2. Make the salad** Using a sharp knife and working over a bowl, remove the skin and white pith from the mandarins. Cut between the membranes to release the sections.

## Smashed Potatoes with Wagon Wheel Fondue

PAGE 68

Active **30 min;** Total **1 hr 20 min** Serves **8**

"This is the nicest dish to have on the table," says Brioza about his over-the-top roasted potatoes with creamy cheese sauce. He uses the locally made semi-firm cow-milk cheese Wagon Wheel from Cowgirl Creamery in the Bay Area; you can easily substitute another good melting cheese, like raclette.

POTATOES

- **3½ lbs. small Yukon Gold or fingerling potatoes, scrubbed**
- **Kosher salt**
- **½ cup extra-virgin olive oil**
- **Freshly ground pepper**
- **2 Tbsp. chopped thyme**
- **1 Tbsp. chopped rosemary**
- **12 garlic cloves, smashed**

FONDUE

- **1½ cups heavy cream**
- **9 oz. Cowgirl Creamery Wagon Wheel, raclette or imported Fontina cheese, shredded (3 cups)**
- **3 large egg yolks, beaten**
- **2 Tbsp. unsalted butter**
- **¼ cup crème fraîche**
- **Small parsley leaves, for garnish**

**1. Cook the potatoes** Preheat the oven to 400°. In a small pot, cover the potatoes with water. Add salt, bring to a simmer and cook until the potatoes are tender, about 10 minutes. Drain the potatoes and spread them out on 2 baking sheets to cool slightly. Lightly crush the potatoes so that they split at the sides but remain intact.

**2.** Drizzle the olive oil over the potatoes and season with salt and pepper, carefully turning to coat. Sprinkle the thyme, rosemary and garlic on top. Roast the potatoes for about 30 minutes, flipping them halfway through, until golden and crisp; discard the garlic.

**3. Meanwhile, make the fondue** In a saucepan, bring the cream just to a boil. Put the cheese in a heatproof bowl set over a saucepan of simmering water. Stir in the hot cream until the cheese is melted and smooth. Stir in the egg yolks, butter and crème fraîche and cook over low heat, stirring, until thickened, about 10 minutes. Let cool slightly.

**4.** Arrange the potatoes on a platter and drizzle with a little of the cheese fondue. Garnish with parsley and serve with the remaining fondue.

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## Dry-Aged Roast Beef with Fresh Hot Sauce

PAGE 68

Active **30 min;** Total **1 hr 45 min plus 1 day curing;** Serves **6 to 8**

"I love this dish," says Brioza. "It's a pretty traditional roast beef, almost like an Italian *tagliata* [sliced steak], but then you shake it up by serving it with crispy garlic chips and a fresh-chile hot sauce." The beef is salt-cured, so it's extra juicy; served on a bed of arugula, with the bright red hot sauce, it's a very Christmassy dish.

ROAST BEEF

- **One 4-lb. dry-aged sirloin roast**
- **2 tsp. kosher salt**
- **1 tsp. freshly ground pepper**

HOT SAUCE

- **½ lb. red fresno or red jalapeño chiles—stemmed, seeded and coarsely chopped**
- **1 garlic clove, crushed**
- **½ cup fresh lime juice**
- **¼ cup water**
- **2 Tbsp. kosher salt**

GARNISHES

- **½ cup whole milk**
- **½ cup very thinly sliced garlic cloves (sliced on a mandoline)**
- **Canola oil, for frying**
- **Kosher salt**
- **2 cups baby arugula**
- **Extra-virgin olive oil, for drizzling**
- **2 scallions, thinly sliced**
- **Freshly ground pepper**

**1. Prepare the roast beef** Set the roast on a baking sheet and rub it all over with the salt and pepper. Refrigerate, uncovered, for 1 day.

**2.** Preheat the oven to 400°. Heat a large cast-iron skillet. Cook the roast, fat side down, over moderately high heat until well browned, about 3 minutes. Continue cooking, turning, until the meat is browned all over, about 5 minutes. Turn the meat fat side up and roast for 40 to 45 minutes, until an instant-read thermometer inserted in the center registers 125° for medium rare. Transfer the roast to a cutting board and let rest for 15 minutes.

**3. Meanwhile, make the hot sauce** In a blender, combine all of the ingredients and puree until smooth. Strain into a medium bowl.



"You should always have something you don't have to share," says Krasinski of her lemon-yogurt custards.

**4. Make the garnishes** In a small saucepan, bring the milk and garlic just to a boil. Drain the garlic and pat the slices dry on paper towels. In a small saucepan, heat ½ inch of canola oil to 275°. Working in 2 batches, fry the garlic, stirring, until light golden, 1 to 2 minutes. Using a slotted spoon, transfer the garlic to paper towels to drain. Season with salt and let cool.

**5.** Spread the arugula on a platter. Thinly slice the roast and arrange on the arugula. Drizzle a little hot sauce and olive oil over the meat and garnish with the garlic chips and scallions. Season with salt and pepper and serve the remaining hot sauce at the table.

**MAKE AHEAD** The hot sauce can be refrigerated for 1 week. The garlic chips can be stored for 1 day in an airtight container.

**WINE** Juicy, medium-bodied Spanish red: 2012 Descendientes de J. Palacios Pétalos.

## Mushrooms with Pickle-Brine Butter

Total **45 min;** Serves **6 to 8**

- **1 stick plus 1 Tbsp. unsalted butter**
- **6 Tbsp. extra-virgin olive oil**
- **3 medium shallots, thinly sliced (1½ cups)**
- **3 lbs. mixed mushrooms, such as cremini, oyster and stemmed shiitake, thickly sliced or quartered**
- **¾ cup brine, strained from a jar of dill pickles**
- **Kosher salt and pepper**

**1.** In a very large skillet, melt 3 tablespoons of the butter in 2 tablespoons of the olive oil over moderately high heat, swirling, until the butter is golden, about 2 minutes. Add one-third of the shallots to the skillet and cook, stirring, until softened, about 1 minute. Add one-third of the mushrooms and cook, stirring occasionally, until tender and golden, 5 to 7 minutes. Add one-third of the pickle brine and cook until absorbed, about 1 minute. Transfer the mushrooms to a serving bowl and keep warm.

**2.** Repeat the process 2 more times with the remaining butter, olive oil, mushrooms and pickle brine. Season the mushrooms with salt and pepper and serve.

## Lemony Yogurt Custards with Cranberry-Apple Salad

Total **45 min;** Serves **8**

Pastry chef Nicole Krasinski adores making desserts with yogurt. "It adds a great, unexpected tang, and you can use it to make custard without eggs." She tops her light, panna cotta–like custards with a vivid mix of sweetened cranberries, chopped apple and fennel.

- **One 14-oz. can sweetened condensed milk**
- **Finely grated zest and juice from 1 lemon, preferably Meyer lemon**
- **½ vanilla bean, split lengthwise and seeds scraped**
- **⅛ tsp. ground cloves**
- **Kosher salt**
- **3 cups full-fat plain Greek yogurt**
- **1 cup fresh or frozen cranberries, halved**
- **¼ cup sugar**
- **½ cup finely diced tart green apple, such as Granny Smith**
- **¼ cup finely diced fennel**
- **1 Tbsp. extra-virgin olive oil**

PLATE BY MARY MAR KEENAN CERAMICS; GLASS RAMEKIN BY DURALEX


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**1.** Preheat the oven to 325°. In a bowl, whisk the condensed milk with the grated lemon zest, vanilla bean seeds, cloves and ¼ teaspoon of kosher salt. Whisk in the yogurt until smooth. Arrange eight 8-oz. ceramic or glass ramekins in a large roasting pan and pour about ½ cup of the yogurt mixture into each ramekin. Add enough boiling water to the roasting pan to reach halfway up the sides of the ramekins. Bake for about 12 minutes, until the custards are set but slightly loose in the centers. Transfer the ramekins to a rack and let cool to room temperature.

**2.** Meanwhile, in a small saucepan, cook the lemon juice, cranberries, sugar and 1 cup of water over high heat until the cranberries are just tender, about 2 minutes. Transfer to a bowl and let cool to room temperature, about 20 minutes.

**3.** Drain the cranberries; save the syrup for another use. In a bowl, toss the apple and fennel with the olive oil and season lightly with salt. Spoon the cranberries and the apple salad over the custards and serve.

**MAKE AHEAD** The custards can be refrigerated for up to 3 days. Serve at room temperature.

## Pistachio-Date Turnovers with Coffee Cream

Active **40 min;** Total **2 hr plus overnight infusing**
Makes **15 turnovers**

These not-too-sweet turnovers feature exceptionally flaky rye-flour pastry and a date-spiked pistachio filling.








*Stuart Brioza met ceramist Mary Mar Keenan, top, when he was making pottery, too. He likes her earth-tone designs so much that she's creating all 1,000-plus plates and platters for The Progress. marymarkeenan.com.*

KEIRA CONDREY (3)

COFFEE CREAM

- **2 Tbsp. coffee beans**
- **1 cup heavy cream**

RYE PASTRY

- **1½ cups all-purpose flour**
- **⅓ cup rye flour**
- **1 tsp. sugar**
- **1 tsp. kosher salt**
- **6 Tbsp. unsalted butter, at room temperature**
- **3 Tbsp. vegetable shortening**
- **⅓ cup ice water**

FILLING

- **1 cup unsalted pistachios (about 5 oz.)**
- **1 cup almond flour (about 4 oz.)**
- **¾ cup sugar, plus more for sprinkling**
- **4 Tbsp. cold unsalted butter, diced, plus 2 Tbsp. melted butter**
- **2 large eggs**
- **½ tsp. kosher salt**
- **8 Medjool dates, pitted and quartered**
- **2 Bosc or Bartlett pears—stemmed, cored and cut into 8 wedges each**

**1. Make the coffee cream** In a small bowl, cover the coffee beans with the heavy cream. Cover with plastic wrap and refrigerate overnight.

**2. Make the rye pastry** In a food processor, combine the all-purpose and rye flours with the sugar and salt. Add the butter and vegetable shortening and pulse until pea-size crumbs form. Add the ice water and pulse just until the dough comes together. Transfer the dough to a work surface and press into a rectangle, about ½ inch thick. Wrap the dough in plastic and refrigerate for 1 hour.

**3. Make the filling** Preheat the oven to 400°. Line a baking sheet with parchment paper. Spread the pistachios in a pie plate and bake for about 8 minutes or until lightly toasted. Let the nuts cool completely. Leave the oven on.

**4.** In a food processor, process the pistachios just until very finely ground. Add the almond flour, ¾ cup of sugar, the diced butter, eggs and salt and process until the mixture is smooth.

**5.** On a lightly floured work surface, roll out the dough to a 9-by-15-inch rectangle. Trim the edges so they are straight and even. Cut the rectangle into fifteen 3-inch squares. Place 1 tablespoon of the pistachio filling in the center of each square and top with 2 pieces of date. Brush the edge of each square with water and fold the dough diagonally over the filling to make triangles; press the edges to seal. Arrange the turnovers 1 inch apart on the prepared baking sheet. Freeze the pastries for about 10 minutes or until chilled.

**6.** Brush the turnovers with the 2 tablespoons of melted butter and sprinkle generously with sugar. Bake for 18 minutes, until the pastry is golden brown and the filling is heated through when a knife is inserted in the center. Transfer to a rack and let cool for 10 minutes.

**7.** Strain the coffee cream into a bowl and beat to stiff peaks. Serve the turnovers warm or at room temperature with the whipped coffee cream and pear wedges.

**MAKE AHEAD** The unbaked pistachio-date turnovers can be frozen for up to 1 week.

*The Progress, 1525 Fillmore St., San Francisco; theprogress-sf.com.*

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Corte Donda combines cherries, oranges and kiwi with mustard oil to create a sweet and spicy sandwich spread. *$22 for 10 oz.; markethallfoods.com.*

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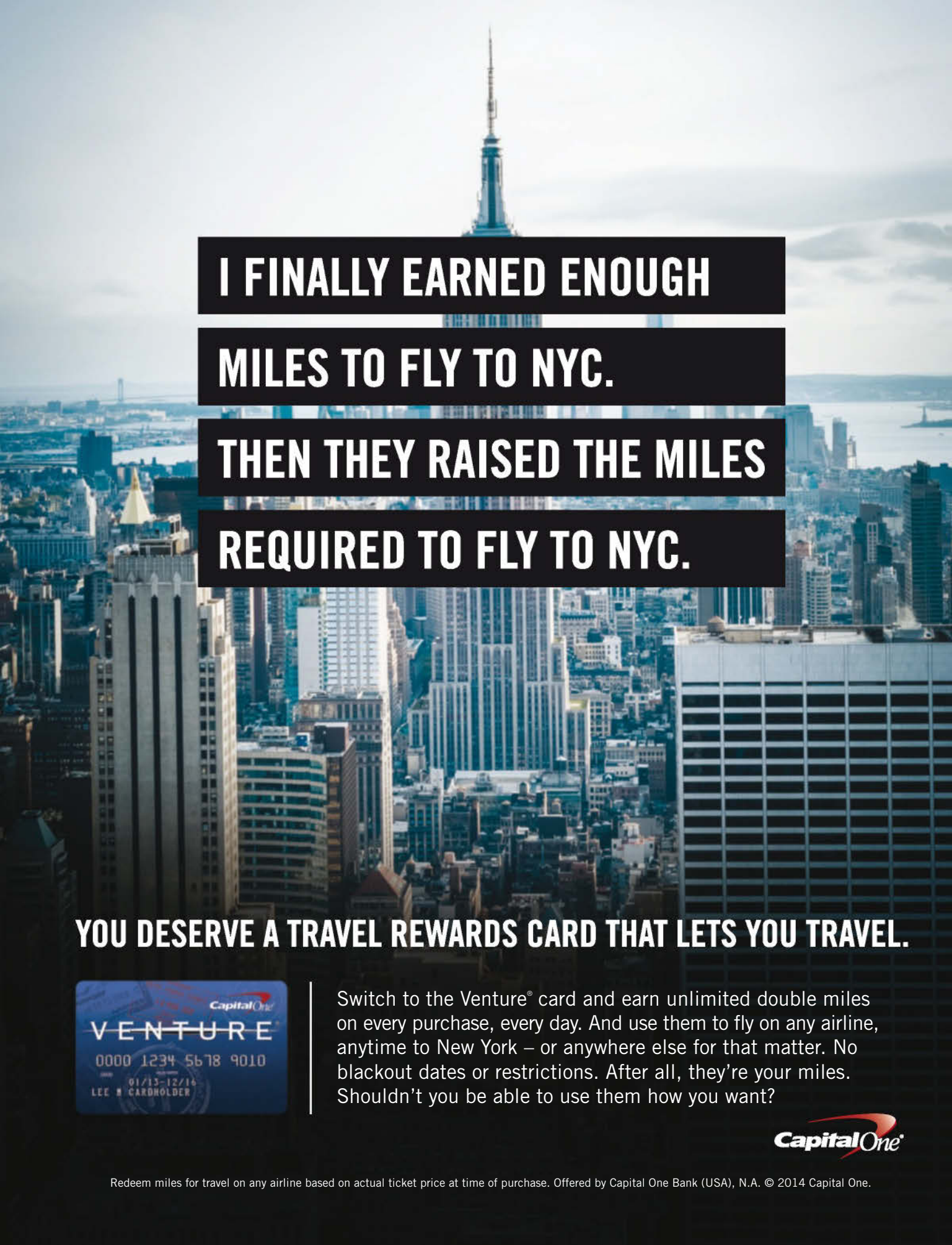


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Curated by passionate foodies, these boxes make it simple to pull together amazing artisanal selections.




**SNACKS**

Bklyn Larder's Snacks for 2 selection assumes those two people are ravenous. It has housemade crostini and cookies, plus picks like Utah's Creminelli salumi.

$129; BKLYNLARDER.COM.



**SWEETS**

Chef Barrett Prendergast pairs small-batch sweets like Mast Brothers' chocolate and Quin gumdrops with seasonal flowers.

FROM $100; VALLEYBRINKROAD.COM.



**TEA**

Simone LeBlanc's assortments are all about the exquisite details: Bellocq tea, mini floral bouquets, inspirational quotes and personalized labels.

$200; SIMONELEBLANC.COM.




## More Stellar Sets

**GLOBAL FINDS**

F&W Chef-in-Residence and *Bizarre Foods* host Andrew Zimmern creates a new box every month to share his finds from all over the world. His Asia-inspired selection (left) includes Vietnamese fish sauce and Thai drinking vinegar. *$50; quarterly.co.*

**SMALL-BATCH FOODS**

Mouth tracks down the best foods from the best artisans. Look for gift sets like 12 Days of Christmas and the new Food & Wine Selects, with picks from F&W's ultra-choosy editors. *From $40; mouth.com.*

**HEALTHY GRAINS**

Great Grains from Many Kitchens brings together quinoa, amaranth and more from Napa Valley's esteemed Rancho Gordo. *$41; manykitchens.com.*

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# A Bold Christmas Eve Party

BLOGGER ATHENA CALDERONE HAS ONE RULE FOR BOTH FOOD AND DESIGN: GO FOR STRONG AND SURPRISING OVER MUTED AND MUDDLED.

BY **CHRISTINE QUINLAN**



Athena and Victor Calderone flank their art-world friends: from left, Casey Fremont, Jason Gringler and Pari Ehsan.

**PLATE OF FOOD** should have texture, composition, color and layers, just as an interior design should," says Athena Calderone. The New York City actress turned designer turned blogger beautifully documents the intersection of food and style on her site Eye Swoon (eye-swoon.com); she is a glamorous (and ubiquitous) presence in the photos with her signature bright-red lipstick and Jennifer Fisher bracelets and rings. She admits to getting "overly excited" about holiday entertaining–both the Christmas Eve parties she gives for her fashion- and art-world friends, and the Christmas dinners she and her husband, Victor Calderone, a DJ and music producer, host for their families.

The setting for her Christmas Eve gathering is the apartment she and Victor and their son, Jivan, moved into two years ago. She transformed the boxy white space with moody colors like gray and navy (except in Jivan's room, which is covered in graffiti by a local artist). She painted the white kitchen cabinets with Benjamin Moore's City Shadow, adding brass stripping on the edges. "Tweaks like that elevate a design, the same way lemon and sea salt elevate a dish, whether it's a salad or a whole fish," she says.

She loves to serve fish whole at parties: "It looks so dramatic." A vivid green salsa verde makes the dish even more photogenic–and blog-worthy–and keeps the flavors bright. "I feel like a lot of winter dishes end up muted and muddled," Calderone says. She started Eye Swoon to share the sources and tips she developed as a partner in design firm Rawlins Calderone, but the site is now full of recipes that explore her philosophy of flavor; the following pages provide a sampling.

## Blood Orange–Rosemary Fizz

*Makes 1 drink*

In a small saucepan, combine ½ cup **water,** ½ cup **sugar** and 1 **rosemary sprig.** Warm over low heat, stirring, until the sugar dissolves. Remove from the heat and let stand for 30 minutes. Discard the rosemary. Fill a cocktail shaker with **ice**. Add 2 oz. **blood-orange juice**, ½ oz. **Aperol** and ½ oz. of the **rosemary simple syrup**. Shake well and strain into a Champagne coupe. Top with 2 oz. **Prosecco.**

PHOTOGRAPHS: FREDRIKA STJÄRNE; FOOD STYLIST: SIMON ANDREWS; MARKET EDITOR: SUZIE MYERS


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# Athena's Rule No. 1: *Go from Ho-Hum to Fun*



"We transformed the boring white cabinets with gray paint and brass strips, and even painted the outside of these Thomas O'Brien lights."



"I can start with ho-hum celery and pair it with apples, basil and nuts to create something crunchy and interesting."

## Bulgur-Pomegranate Salad

Total **45 min;** Serves **4 to 6**

This is Calderone's twist on tabbouleh, the parsley-heavy Middle Eastern bulgur salad. She's added tangy, juicy pomegranate seeds, pleasantly bitter endive and pistachios to dress it up. Be sure to let the bulgur cool—it'll make the grain nice and fluffy.

- **1½ cups medium-grind bulgur**
- **1 pomegranate**
- **3 Tbsp. fresh lemon juice**
- **2 Tbsp. honey**
- **1 garlic clove, minced**
- **Pinch of ground cinnamon**
- **¼ cup extra-virgin olive oil**
- **Fine sea salt and pepper**
- **1 endive—halved lengthwise, cored and chopped**
- **1 cup chopped parsley, plus more for garnish**
- **½ cup chopped mint, plus more for garnish**
- **2 tsp. finely chopped preserved lemon (optional; see Note) or 1 tsp. finely grated lemon zest**
- **3 Tbsp. chopped pistachios**

**1.** In a large saucepan of salted boiling water, cook the bulgur until just tender, about 15 minutes. Drain well, then spread out on a baking sheet to cool.

**2.** Meanwhile, working over a bowl to catch any juice, remove the seeds from the pomegranate. In a small bowl, combine the lemon juice, honey, garlic and cinnamon. Add 1 tablespoon of the reserved pomegranate juice. Whisking constantly, drizzle in the olive oil until emulsified. Season with salt and pepper.

**3.** In a medium bowl, combine the bulgur, endive, 1 cup of parsley, ½ cup of mint, the preserved lemon, if using, and the pomegranate seeds. Add the dressing and toss to evenly coat. Season with salt and pepper. Transfer the salad to a platter and top with the pistachios. Garnish with parsley and mint.

**MAKE AHEAD** The dressing and the cooked bulgur can be refrigerated separately for 3 days.

**NOTE** Preserved lemons, common in Moroccan cooking, have been soaked in brine for about a month, which makes their skins tender and delicious.

## Celery, Fennel and Apple Salad with Pecorino and Walnuts

Total **30 min;** Serves **4 to 6**

- **¾ cup walnuts**
- **3 Tbsp. extra-virgin olive oil, plus more for drizzling**
- **2 Tbsp. fresh lemon juice**
- **Kosher salt and pepper**
- **3 celery ribs, sliced diagonally ¼ inch thick**
- **2 fennel bulbs—trimmed, halved, cored and thinly sliced on a mandoline**
- **2 Honeycrisp apples—halved, cored and sliced**
- **½ cup basil leaves, torn if large**
- **Pecorino cheese shavings, for garnish**

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**1.** Preheat the oven to 375°. Spread the walnuts in a pie plate and toast for 7 to 8 minutes, until golden. Coarsely chop the nuts.

**2.** In a large bowl, whisk the 3 tablespoons of olive oil with the lemon juice and season with salt and pepper. Add the celery, fennel, apples and basil and toss to evenly coat. Transfer the salad to a serving platter. Season with pepper and drizzle with olive oil, then top with the walnuts and garnish with cheese shavings.

### Ricotta and Roasted Grape Crostini

Total **30 min**
Makes **12 crostini**

Calderone's design aesthetic comes through in her food, as in this striking appetizer. Roasting the grapes concentrates and deepens their sweetness.

- **1 lb. seedless mixed green and black grapes, stems discarded**
- **1 Tbsp. aged balsamic vinegar**
- **2 rosemary sprigs, plus chopped fresh rosemary for garnish**
- **3 Tbsp. extra-virgin olive oil**
- **Flaky sea salt and pepper**
- **3 Tbsp. pine nuts**
- **Twelve ½-inch-thick baguette slices**
- **¾ cup fresh ricotta cheese**
- **Honey and finely grated lemon zest, for serving**

**1.** Preheat the oven to 400°. On a parchment paper–lined baking sheet, toss the grapes with the vinegar, rosemary sprigs and 2 tablespoons of the olive oil. Season with salt and pepper and toss to coat. Roast for about 15 minutes, stirring occasionally, until the grapes are softened and the skins start to pop.

**2.** Meanwhile, spread the pine nuts in a pie plate and roast in the oven for 6 to 8 minutes, until golden. Brush the baguette slices with the remaining 1 tablespoon of olive oil. Arrange on a baking sheet and toast for about 8 minutes, until golden and crisp.

**3.** To assemble the crostini, dollop 1 tablespoon of the ricotta onto each toast. Spoon the warm grapes on top and sprinkle with the pine nuts. Arrange on a platter and top with a drizzle of honey and some lemon zest. Sprinkle the crostini with salt and garnish with chopped rosemary.

**WINE** Fresh, fruit-forward Champagne: NV Delamotte Brut.

## Athena's Rule No. 2: *Add a Wow Factor*



"The living room, with its double-height ceiling, calls out for a strong piece of art, like this bold painting by Jackie Saccoccio."



"Whole fish looks really beautiful and dramatic, especially this colorful red snapper with blistered skin and bright green herbs."

### Whole Roast Fish with Lemon and Herbs

Active **30 min;** Total **1 hr**
Serves **4**

FISH

- **One 2½-lb. whole fish, such as red snapper, cleaned and scaled**
- **2 Tbsp. extra-virgin olive oil**
- **Kosher salt and pepper**
- **1 lemon, thinly sliced**
- **¼ cup chopped mixed herbs, such as thyme, oregano, parsley and rosemary**
- **1 shallot, thinly sliced**
- **¼ fennel bulb, thinly sliced**
- **3 garlic cloves, crushed**

SALSA VERDE

- **½ cup minced parsley**
- **¼ cup minced basil**
- **¼ cup minced mint**
- **1 Tbsp. minced capers**
- **1 tsp. red wine vinegar**
- **1 garlic clove, minced**
- **½ jalapeño (optional)**
- **1 cup extra-virgin olive oil**
- **2 Tbsp. fresh lemon juice**
- **Kosher salt and pepper**

**1. Make the fish** Preheat the oven to 450°. Put the fish on a parchment paper–lined baking sheet. Make 3 crosswise slashes down to the bone on each side of the fish. Rub with the olive oil and season with salt and pepper. Stuff each slash with 1 lemon slice and some herbs. Stuff the cavity with the shallot, fennel, garlic and remaining lemon slices and herbs. Roast for about 20 minutes, until the flesh is opaque.

**2. Make the salsa verde** In a medium bowl, mix all of the ingredients. Serve the fish with the salsa verde.

**MAKE AHEAD** The salsa verde can be refrigerated overnight.

**WINE** Citrusy Sicilian white: 2013 Tasca d'Almerita Leone.

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# Athena's Rule No. 3: *Stretch Yourself*



"The combination of chocolate and pears sounded weird to me when I first tried it on a trip to Milan, but now it's one of my favorites."



Calderone swaps tips with fashion stylist Jeanann Williams.

"I took our boxy white apartment and transformed it. It's the first time I designed something sexy and sophisticated."

## Dark Chocolate–Pear Galette

Active **45 min;** Total **3 hr plus cooling;** Serves **6**

The diced pears in this free-form tart turn golden and sweet, delicious with the melted dark chocolate.

CRUST

- **2 cups all-purpose flour**
- **1 Tbsp. sugar**
- **1 tsp. kosher salt**
- **1 stick unsalted butter, cubed and chilled**
- **½ Tbsp. heavy cream**
- **¼ cup ice water**

TOPPING

- **4 large Bosc pears (2 lbs.)—peeled, cored and cut into ½-inch dice**
- **7 Tbsp. turbinado sugar**
- **1 large egg**
- **2 Tbsp. heavy cream**
- **½ tsp. pure vanilla extract**
- **⅓ cup coarsely chopped bittersweet or semisweet chocolate**
- **3 Tbsp. toasted hazelnuts**
- **½ tsp. flaky sea salt**
- **Vanilla ice cream or whipped cream, for serving**

**1. Make the crust** In a food processor, pulse the flour with the sugar and salt. Add the butter and pulse until the mixture resembles coarse meal with some pea-size pieces of butter remaining. With the machine on, slowly drizzle in the cream, then the ice water, until the dough just holds together. Turn the dough out onto a lightly floured surface and knead 3 times, until it just comes together. Pat the dough into a 1-inch-thick disk. Wrap in plastic and refrigerate for at least 1 hour or overnight.

**2.** Preheat the oven to 375°. Line a work surface with a 12-by-14-inch sheet of parchment paper. Roll out the dough on the paper into a 12-inch round, about ⅛ inch thick. Transfer the paper and dough to a baking sheet and refrigerate until the dough is firm but still pliable, about 15 minutes.

**3. Meanwhile, make the topping** In a large bowl, toss the pears with 4 tablespoons of the sugar. In a small bowl, whisk the egg, cream and vanilla.

**4.** Brush the dough with the egg wash, leaving a 2-inch border all around. Spread the pear mixture over the dough, leaving a 2-inch border, and sprinkle the chocolate, hazelnuts, salt and 2 tablespoons of the sugar on top. Fold the edge of the dough up and over the pears, pinching the folds. Brush the folded edge with egg wash and sprinkle with the remaining 1 tablespoon of sugar.

**5.** Bake the galette for about 1 hour and 15 minutes, until the crust is golden brown. Slide a large spatula under the galette to release it from the parchment paper, then let cool to room temperature on the baking sheet. Transfer the galette to a platter and serve with ice cream or whipped cream.

**MAKE AHEAD** The baked galette can sit at room temperature for 1 day before serving.

APERITIF GLASSES BY ROOST FROM SCARLETT ALLEY




# WORLD'S BEST PARMESAN

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# Learning from the Best Holiday Cookbooks

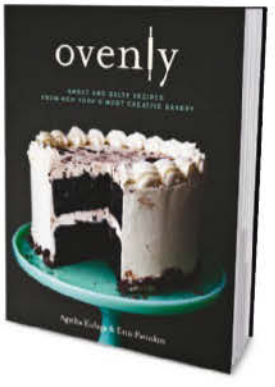
THIS SEASON'S LIST OF EXCEPTIONAL COOKBOOKS IS LONG AND VARIED. HERE ARE TIPS FROM MORE THAN 50 OF THEM TO HELP YOU FIND THE PERFECT PRESENT.

## Baking

Make beignets with rice flour–they'll stay fresh longer.
***FLAVOR FLOURS***
**ALICE MEDRICH**

A new way to candy nuts: Cook them over low heat with sugar and water until sticky; drain, then fry.
***BROOKS HEADLEY'S FANCY DESSERTS***
**BROOKS HEADLEY**

Use bread flour for pastries that need shaping, like palmiers.
***THE SECRET RECIPES***
**DOMINIQUE ANSEL**




**To give pie a crisp bottom crust, finish baking on the lowest shelf of the oven or on a pizza stone.**
*OVENLY*
AGATHA KULAGA AND ERIN PATINKIN



**For an elegant garnish, press fresh sage sprigs into the top of bread before baking.**
*THE BREAD EXCHANGE*
MALIN ELMLID

Spritz oven walls with water when baking bread. Steam helps make a good crust.
***BREAD REVOLUTION***
**PETER REINHART**

Cook caramel or chocolate frosting in a copper pot or Dutch oven to keep it warm and spreadable for longer.
***SWEET & SOUTHERN***
**BEN MIMS**

Caramel is dark enough when it lets off white smoke.
***SUGAR RUSH***
**JOHNNY IUZZINI**

Sprinkle pie dough with bread crumbs before adding fruit filling. The crumbs will absorb excess juices.
***BAKED OCCASIONS***
**MATT LEWIS AND RENATO POLIAFITO**

When making cheesecake, use a commercial brand of cream cheese, rather than a natural or specialty kind, for the best and most consistent flavor and texture.
***THE BAKING BIBLE***
**ROSE LEVY BERANBAUM**

If dough sticks to your fingers when making bread, don't run them under water. Instead, put a little flour on your hands and rub them.
***DELLA FATTORIA BREAD***
**KATHLEEN WEBER**

When making a layer cake, don't trim the domes off the bottom layers. When they come out of the oven, use a clean towel to press down on the tops to flatten them.
***HAND MADE BAKING***
**KAMRAN SIDDIQI**




**Roast fruit such as pears on a bed of rock salt. The salt locks in the moisture and flavor while gently seasoning.**
*BAR TARTINE*
NICOLAUS BALLA AND CORTNEY BURNS

**To test a cake's doneness, don't insert a toothpick–it doesn't have enough surface area. Use a knife instead.**
*BAKING CHEZ MOI*
DORIE GREENSPAN



CLOCKWISE FROM BOTTOM LEFT: FROM *OVENLY* BY AGATHA KULAGA AND ERIN PATINKIN (HARLEQUIN NONFICTION), PHOTOGRAPHS BY WINONA BARTON-BALLENTINE; MIRJAM WÄHLEN; BEN ALSOP; © ALAN RICHARDSON

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# Everyday Cooking

Scramble eggs in a double boiler to keep them moist.

***INSIDE THE TEST KITCHEN***
**TYLER FLORENCE**

To add flavor and texture to salad dressings, puree with spiced walnuts.

***HAROLD DIETERLE'S KITCHEN NOTEBOOK***
**HAROLD DIETERLE AND ANDREW FRIEDMAN**

Use leftover deviled egg filling to thicken vinaigrette.

***PRUNE***
**GABRIELLE HAMILTON**

Spoon the firm layer of coconut cream off the top of a can of chilled unsweetened coconut milk–it can be whipped and used just like heavy cream.

***THE KITCHN COOKBOOK***
**SARA KATE GILLINGHAM AND FAITH DURAND**

For a creamier guacamole, stir in some olive oil.

***SUNDAY SUPPERS***
**KAREN MORDECHAI**

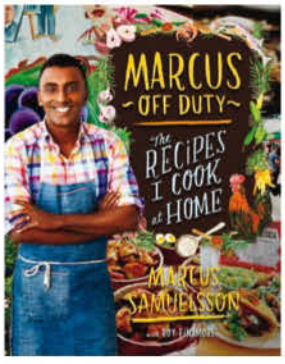


**Don't toss Parmesan rinds; grate them. The flavor is extra-concentrated.**

*FABIO'S AMERICAN HOME KITCHEN*
FABIO VIVIANI

For perfectly chewy pasta, make sure your water is warm and knead the dough for a long time, 8 to 10 minutes.

***AMERICA FARM TO TABLE***
**MARIO BATALI AND JIM WEBSTER**




***Soungouff ou crevettes* is a Central African powder made of shrimp shells and chile sold at African markets. Buy some and use it like salt.**

*MARCUS OFF DUTY*
MARCUS SAMUELSSON

When cooking lobster, keep the heads. Crush them, then steep in melted butter for 5 minutes. Cool the lobster butter until firm, then save to serve on pasta or roast fish.

***THE KITCHEN ECOSYSTEM***
**EUGENIA BONE**

Soak brown rice for 30 minutes before cooking for fluffier grains.

***MY PERFECT PANTRY***
**GEOFFREY ZAKARIAN**

Whenever a baking recipe calls for brushing on an egg wash, you can always substitute heavy cream; the result will just be slightly less glossy.

***HUCKLEBERRY***
**ZOE NATHAN**

**To keep hollandaise (or any butter-enriched pan sauce) warm without worrying about it breaking, pour it into a Thermos.**

*JAMIE'S COMFORT FOOD*
JAMIE OLIVER

Refrigerate okra slices before frying to decrease sliminess.

***BROWN SUGAR KITCHEN***
**TANYA HOLLAND**

Instead of taking the time to mince garlic, add a whole clove to oil in a cool pan, then gently heat for a few minutes: As the pan warms, the clove will gently infuse the oil with flavor.

***A GOOD FOOD DAY***
**MARCO CANORA**

For the most tender, most flavorful leeks, sweat them: Cook covered with parchment paper and a lid.

***EAT***
**NIGEL SLATER**

Add a drop of vinegar to the dough for piecrust to make it flakier.

***MAKE IT AHEAD***
**INA GARTEN**

**Soak grits for at least 6 hours before using them—it allows them to cook faster and preserves the corn flavor.**

*HERITAGE*
SEAN BROCK



Use a silicone spatula to stir risotto–it's gentler on the rice than a metal or wooden spoon.

***THE TUCCI TABLE***
**STANLEY TUCCI**

When roasting, add a little oil to baking sheets or roasting pans and put them in the oven while it heats. When you add your ingredients, they will immediately sear.

***HOW TO COOK EVERYTHING FAST***
**MARK BITTMAN**

For salad, count on 1 tablespoon of dressing per serving.

***MASTERING MY MISTAKES IN THE KITCHEN***
**DANA COWIN**




CLOCKWISE FROM BOTTOM LEFT: MATT ARMENDARIZ; HOUGHTON MIFFLIN HARCOURT; DAVID LOFTUS; EXCERPTED FROM *HERITAGE* BY SEAN BROCK (ARTISAN BOOKS). COPYRIGHT © 2014. PHOTOGRAPHS BY PETER FRANK EDWARDS




# Santa Margherita

Exclusively presented by TERLATO WINES

# Deep Dive

For healthier pad Thai, swap rice noodles for julienned daikon, carrot or zucchini.

***GREEN KITCHEN TRAVELS***
**DAVID FRENKIEL AND LUISE VINDAHL**

Burger buns get crunchy on the outside but stay soft in the middle if you toast them before splitting.

***MEAT***
**PAT LAFRIEDA**

Use a slurry of equal parts water and unsweetened cocoa powder to thicken sauces for game meats.

***BITTER***
**JENNIFER McLAGAN**

Swirl melted butter into heated lime juice for an all-purpose basting liquid.

***RUHLMAN'S HOW TO ROAST***
**MICHAEL RUHLMAN**

The smaller the artichoke, the more tender it is.

***THE VEGETARIAN FLAVOR BIBLE***
**KAREN PAGE**

Don't buy curry oil; make it. Heat ¼ cup Madras curry powder in 1 cup olive oil on low for 20 minutes. Strain through a coffee filter.

***A NEW NAPA CUISINE***
**CHRISTOPHER KOSTOW**




**Char fresh herb bundles on a grill, chop them and mix with olive oil and vinegar for a salsa.**

*MALLMANN ON FIRE*
FRANCIS MALLMANN



**The perfect pot of pasta water: 4 quarts of water, ¼ cup of kosher salt and a handful of semolina flour.**

*FLOUR + WATER*
THOMAS McNAUGHTON

# Global

Add smoky flavor to salsa by blistering tomatoes under the broiler for about 8 minutes before chopping.

***RICHARD SANDOVAL'S NEW LATIN FLAVORS***
**RICHARD SANDOVAL**

For a smoother hummus, warm canned chickpeas before pureeing them.

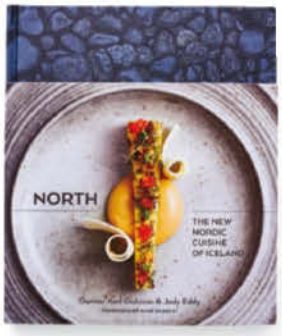
***AARTI PAARTI: AN AMERICAN KITCHEN WITH AN INDIAN SOUL***
**AARTI SEQUEIRA**

Sauté rice in olive oil for a few minutes to add warm, toasty flavor to any dish.

***MY PORTUGAL***
**GEORGE MENDES**

Spread the rice paper with mayonnaise when making spring rolls–the mayo adds subtle richness.

***THE SLANTED DOOR***
**CHARLES PHAN**




**To remove raw marrow, soak bones in saltwater for at least 12 hours in the fridge. The marrow will easily pop out.**

*NORTH*
GUNNAR KARL GÍSLASON AND JODY EDDY

For crisper roasted potatoes, brine them overnight to remove some of the starch.

***RELAE***
**CHRISTIAN F. PUGLISI**



**To add just a hint of garlic, rub a halved clove over a baking dish before cooking or a salad bowl before serving.**

*A KITCHEN IN FRANCE*
MIMI THORISSON

In a soufflé, combine aged and young versions of the same cheese for depth of flavor.

***FRENCH ROOTS***
**JEAN-PIERRE MOULLÉ AND DENISE LURTON MOULLÉ**

To make a salad visually striking, go against instinct and use ingredients that are all the same color, like apple and raw celery root.

***PLENTY MORE***
**YOTAM OTTOLENGHI**

To keep a stack of tortillas warm, wrap them in a kitchen towel, then in foil, and put them in a 200° oven for up to an hour.

***TACOLICIOUS***
**SARA DESERAN**

Use Jonah crab, an Atlantic species similar to Dungeness, for crab cakes.

***THE NEW ENGLAND KITCHEN***
**JEREMY SEWALL AND ERIN BYERS MURRAY**

For pork broth, simmer a whole suckling pig head for 6 hours.

***NEVER TRUST A SKINNY ITALIAN CHEF***
**MASSIMO BOTTURA**

CLOCKWISE FROM BOTTOM LEFT: BEN ALSOP; EXCERPTED FROM *MALLMANN ON FIRE* BY FRANCIS MALLMANN (ARTISAN BOOKS), COPYRIGHT © 2014, PHOTOGRAPHS BY SANTIAGO SOTO MONLLOR; REPRINTED FROM *A KITCHEN IN FRANCE*, COPYRIGHT © 2014 BY MIMI THORISSON, PHOTOGRAPHS COPYRIGHT © 2014 BY ODDUR THORISSON, PUBLISHED BY CLARKSON POTTER, A DIVISION OF PENGUIN RANDOM HOUSE, LLC; BEN ALSOP


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# The New Golden Age of Brunch

BRUNCH WAS BIG IN THE '80S, OVERHYPED IN THE '90S, MALIGNED IN THE AUGHTS. BUT NOW CHEFS ARE MAKING IT TRULY GREAT.

BY **KATE KRADER** PHOTOGRAPHS BY **CON POULOS**

**I'VE ALWAYS** gone out for brunch for reasons that had more to do with spicy Bloody Marys than with food. I obsess endlessly about where to eat dinner; at brunch, all the menus seemed the same.

Now, brunch wins my award for Most Improved Meal. Chefs had already rethought burgers and fried chicken and all the other comfort-food standards; likewise, they'd made breakfast-for-dinner a trend. Bringing that ingenuity to brunch was logical for restaurants that take comfort food seriously. "I spent 99 percent of my career working in fine dining," says Lincoln Carson, who is making killer pimento cheese muffins at Superba Food + Bread in Los Angeles. "When you're trying to garner Michelin stars, you have no interest in brunch."

These days, brunch is everywhere, at places as diverse as the ambitious Italian spot Nico Osteria in Chicago and Manhattan's groovy Caribbean hangout Miss Lily's. It's even become a meal that chefs look forward to. At Puritan & Company in Cambridge, Massachusetts, Will Gilson works the egg station every Sunday, making outstanding breakfast sandwiches on scallion biscuits. "At night I don't cook; I finish all the plates," he says. "At brunch there's no sous vide and no immersion circulators. I can have more fun. And I see customers in the daylight; it's a whole new world."

FOOD STYLIST: SIMON ANDREWS; MARKET EDITOR: SUZIE MYERS. NAPKINS BY ROBYN GLASER HOME


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"At brunch there's no sous vide and no immersion circulators," says chef Will Gilson of Puritan & Company in Massachusetts.

*Reinvented*

# Benedict

This spin on eggs Benedict from Josh Habiger at Nashville's Pinewood Social has all the beloved elements of a Reuben sandwich. Besides corned beef, sauerkraut and rye toast, he makes a Thousand Island–style hollandaise sauce.

## Reuben Benedict

PAGE 98

Total **40 min;** Serves **4**

- **2 Tbsp. fresh lemon juice**
- **3 Tbsp. ketchup**
- **3 Tbsp. minced yellow onion**
- **1½ Tbsp. Worcestershire sauce**
- **1 Tbsp. sweet pickle relish**
- **1 tsp. sugar**
- **½ tsp. kosher salt**
- **¼ tsp. cayenne**
- **3 large egg yolks**
- **1 stick unsalted butter, melted and warmed**
- **1 Tbsp. distilled white vinegar**
- **4 large eggs**
- **4 slices of rye bread**
- **½ lb. sliced corned beef or pastrami**
- **1 cup drained sauerkraut, warmed**
- **Finely chopped parsley, for garnish**

**1.** In a heatproof medium bowl, whisk 1 tablespoon of the lemon juice with the ketchup, onion, Worcestershire sauce, pickle relish, sugar, salt and cayenne. Place the bowl over a saucepan of just-simmering water and keep warm.

**2.** In a blender, combine the remaining 1 tablespoon of lemon juice with the egg yolks and ½ tablespoon of water and blend until smooth. With the blender on, slowly drizzle in the melted butter until the sauce is emulsified. Gently fold the hollandaise into the ketchup mixture and keep warm.

**3.** Preheat the oven to 425°. Fill a high-sided skillet halfway with water. Add the vinegar and bring to a boil. Reduce the heat to maintain a steady simmer. Crack each egg into a ramekin and add to the water. Poach the eggs until the whites are set and the yolks are runny, about 3 minutes. Using a slotted spoon, gently transfer the eggs to a paper towel–lined plate to drain. Cover the poached eggs with foil to keep warm.

**4.** On a baking sheet, toast the rye bread for 8 minutes, turning once. Top with the corned beef and bake for 2 more minutes. Top each toast with sauerkraut, a poached egg and the Reuben hollandaise. Sprinkle with parsley and serve immediately.

**WINE** Fruit-forward rosé Cava: 2010 Llopart Brut Rosé.

*Reinvented*

# Biscuits

"Scallions are so great with eggs," says Will Gilson, chef at Puritan & Company in Cambridge, Massachusetts. He adds them to the biscuits he fills with ham, cheddar and fried eggs; they're one reason the breakfast sandwich is so good.

## Ham-and-Cheddar Scallion Biscuit Sandwiches

PAGE 98

Active **20 min;** Total **1 hr 30 min**
Makes **8 sandwiches**

- **3 cups all-purpose flour**
- **¼ cup sugar**
- **1½ Tbsp. kosher salt**
- **2 tsp. baking powder**
- **1½ tsp. baking soda**
- **1½ sticks chilled unsalted butter, cut into ½-inch cubes**

## BRUNCH BY THE NUMBERS

**1.1 BILLION** servings of bacon were consumed in the US from April 2013 to April 2014.

**86 = 1**
GALLONS OF SAP = GALLON OF MAPLE SYRUP

**THE MILL** in San Francisco serves about 400 pieces of toast, at $3.50 apiece, each day on a busy weekend.

**50 BILLION**
EGGS ARE PRODUCED ANNUALLY IN THE US.

KRISTIN TEIG

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**PISTACHIO PIE & PISTACHIO TART** by CHEF LAUREN MITTERER | WildFlour Pastry, Charleston, SC

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- **1 cup chilled buttermilk**
- **½ cup thinly sliced scallions**
- **9 large eggs, 1 lightly beaten**
- **16 slices cheddar cheese (about 1 lb.)**
- **16 slices Virginia ham (about 1 lb.)**
- **2 Tbsp. canola oil**

**1.** In a large bowl, whisk the flour with the sugar, salt, baking powder and baking soda. Pinch the butter into the dry ingredients to form pea-size clumps. Stir in the buttermilk, scallions and the beaten egg just until a dry, shaggy dough forms. Turn the dough out onto a lightly floured work surface and knead gently just until it comes together. Pat the dough out to a ½-inch-thick rectangle. Using a 4-inch round cookie cutter, stamp out 6 biscuits. Gently press the scraps together and stamp out 2 more biscuits. Arrange the biscuits on a parchment paper–lined baking sheet and freeze for 30 minutes.

**2.** Preheat the oven to 375°. Bake the biscuits for about 20 minutes, until golden brown. Let cool slightly, then split in half, laying the halves cut side up on the baking sheet. Cover each biscuit half with 1 cheddar slice and 1 ham slice. Bake until the cheese is melted, about 8 minutes.

**3.** In a large nonstick skillet, heat the canola oil. Crack 4 eggs into the skillet and cook sunny side up over moderately high heat until the whites are set and the yolks are runny, 2 to 3 minutes. Set the fried eggs on 4 of the biscuit bottoms and keep warm while you fry the remaining eggs. Close the sandwiches and serve immediately.



*Reinvented*

# Pancakes

For brunch at Miss Lily's in Manhattan, chef Adam Schop sprinkles a little shredded coconut onto the pancake batter as it cooks on the griddle, so the coconut gets nicely toasted. The finished pancakes get a layer of extra coconut before serving.

## Coconut Pancakes

Total **35 min;** Serves **6**

- **2½ cups sweetened shredded coconut (10 oz.)**
- **4 cups all-purpose flour**
- **2 Tbsp. baking powder**
- **2 tsp. kosher salt**
- **2 cups buttermilk**
- **1½ cups whole milk**
- **3 large eggs**
- **2 Tbsp. pure coconut extract**
- **1½ tsp. honey**
- **4 Tbsp. unsalted butter, melted and cooled, plus more for serving**
- **Canola oil, for brushing**
- **Confectioners' sugar, blueberries and pure maple syrup, for serving**

**1.** Preheat the oven to 350°. Spread the coconut in an even layer on a parchment paper–lined baking sheet and toast until lightly browned, about 5 minutes. Let cool, then transfer to a bowl; reserve the baking sheet. Reduce the oven temperature to 200°.

**2.** In a large bowl, whisk the flour with the baking powder and salt. In a medium bowl, whisk the buttermilk, whole milk, eggs, coconut extract, honey and the 4 tablespoons of the butter until smooth. Whisk into the dry ingredients just until combined; there will be a few lumps. Let the batter stand for 10 minutes.

**3.** Heat a griddle or large nonstick skillet until hot, then brush with canola oil. Ladle ¼ cup of batter per pancake onto the griddle and spread into 4- to 5-inch rounds. Sprinkle each pancake with 1 tablespoon of the toasted coconut and cook over moderate heat, flipping once, about 1½ minutes per side. Transfer the pancakes to the reserved baking sheet, cover with a kitchen towel and keep warm in the oven. Repeat with the remaining batter and more toasted coconut to make 18 pancakes total. To serve, stack the pancakes on plates, sprinkling additional toasted coconut between the layers. Dust with confectioners' sugar and top with blueberries. Serve immediately with butter and maple syrup.

**"Chefs had already rethought comfort food like burgers. It was time to bring that ingenuity to brunch."**




*your guide to*

# EATING, DRINKING & CARRYING ON

**foodandwine.com/fwx**

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At Nico Osteria, crunchy granola gets an Italian accompaniment: creamy ricotta.



## Brunch Black Book

**SUPERBA FOOD + BREAD, LOS ANGELES**
Best-ever toast with prosciutto and cultured butter. *1900 S. Lincoln Blvd.; superbafoodandbread.com.*

**NICO OSTERIA, CHICAGO (ABOVE)**
Awesome pastries, like kouign amann and croissants. *1015 N. Rush St.; nicoosteria.com.*

**BOOTY'S STREET FOOD, NEW ORLEANS**
Global dishes from ramen to ricotta doughnuts. *800 Louisa St.; bootysnola.com.*

**BRENNAN'S, NEW ORLEANS**
Reopened institution famed for dishes like bananas Foster. *417 Royal St.; brennansneworleans.com.*

**PINEWOOD SOCIAL, NASHVILLE**
Modernist-inflected favorites. *33 Peabody St.; pinewoodsocial.com.*

**MISS LILY'S, NEW YORK CITY**
Jamaican-inspired dishes like jerk pork hash. *132 W. Houston St.; misslilys.com.*

**PURITAN & COMPANY, CAMBRIDGE, MA**
Outstanding pastries like babka, on a communal table. *1166 Cambridge St.; puritancambridge.com.*

**CAKES & ALE, DECATUR, GA**
Stellar warm scones at this hometown favorite. *155 Sycamore St.; cakesandalerestaurant.com.*

*Reinvented*

# Granola

"Quinoa gives granola a nice, unconventional little crunch," says Amanda Rockman, pastry chef at Chicago's Nico Osteria and the force behind many of the hotel restaurant's great brunch dishes. She serves her granola with creamy ricotta; plain yogurt is great, too.

### Candied Ginger, Coconut and Quinoa Granola

Active **15 min;** Total **45 min**
Makes **about 5½ cups**

- **¾ cup rolled oats**
- **½ cup quinoa, rinsed and drained**
- **⅓ cup pumpkin seeds**
- **⅓ cup sliced almonds**
- **⅓ cup sweetened shredded coconut**
- **¼ cup light brown sugar**
- **1 tsp. ground cinnamon**
- **1 tsp. ground ginger**
- **1 tsp. kosher salt**
- **½ cup applesauce**
- **¼ cup honey**
- **2 Tbsp. coconut oil**
- **¼ cup each dried cranberries and halved dried cherries**
- **¼ cup crystallized ginger, finely chopped**
- **Fresh ricotta cheese or plain Greek yogurt, and mixed berries, for serving**

**1.** Preheat the oven to 325°. In a medium bowl, combine the oats, quinoa, pumpkin seeds, almonds, coconut, brown sugar, cinnamon, ground ginger and salt. In a small bowl, whisk the applesauce with the honey and coconut oil. Add the applesauce mixture to the dry ingredients and toss to coat. Scatter the granola in an even layer on a parchment paper–lined baking sheet and bake for 30 minutes, stirring occasionally, until golden brown and crisp. Let cool completely.

**2.** Transfer the granola to a bowl and stir in the dried cranberries and cherries and the crystallized ginger. Serve with ricotta and mixed berries.

**BELOVED BRUNCH HANGOVER CURES**

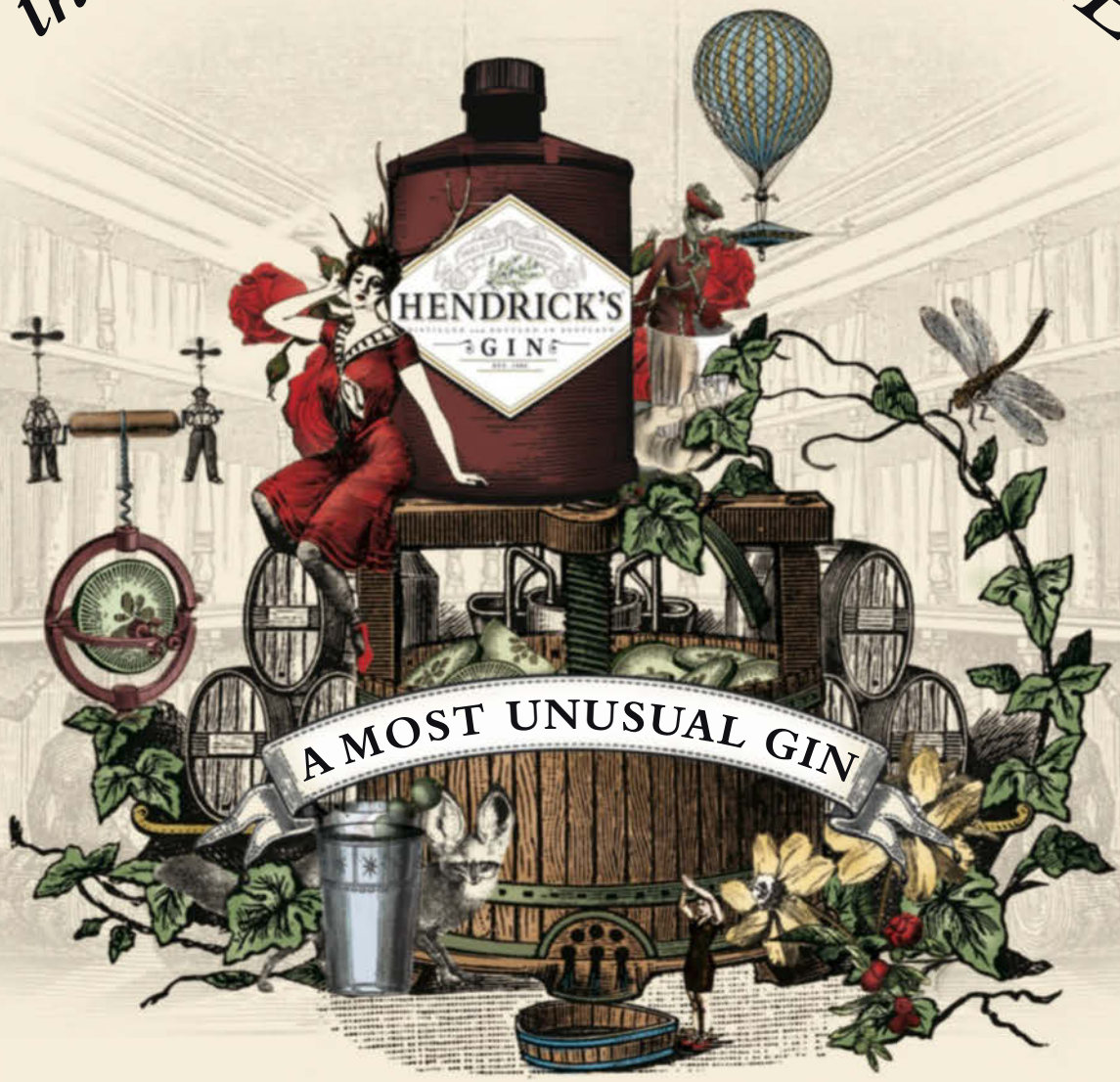
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*Reinvented*

# Muffins

At Superba Food + Bread in Los Angeles, brunch prep starts at 2:30 a.m., when the bakers arrive. Some of the most popular items are these muffins, into which chef Lincoln Carson bakes a nugget of pimento cheese. This version features the pimento cheese ingredients mixed in, so you get cheesy, peppery flavors in every bite.

## Pimento Cheese Muffins

Total **45 min**; Makes **12**

**2½ cups all-purpose flour**
**1 Tbsp. plus 1 tsp. smoked paprika**
**1 Tbsp. kosher salt**
**1 Tbsp. baking powder**
**1 tsp. baking soda**
**1 tsp. freshly ground pepper**
**1½ cups buttermilk**
**2 large eggs**
**4 Tbsp. unsalted butter, melted and cooled**
**½ Tbsp. jarred harissa paste (see Note)**
**¼ cup finely chopped chives**
**½ small yellow onion, minced**
**3 Tbsp. sliced scallions**
**3 Tbsp. minced parsley**
**1½ Tbsp. Worcestershire sauce**
**5 oz. shredded extra-sharp cheddar cheese (1½ cups)**
**3 oz. drained jarred pimientos, chopped (½ cup)**
**Pimento cheese, for serving (optional)**

**1.** Preheat the oven to 375°. In a medium bowl, whisk the flour with the paprika, salt, baking powder, baking soda and pepper. In a large bowl, whisk the buttermilk with the eggs, butter, harissa, chives, onion, scallions, parsley and Worcestershire until smooth. Whisk into the dry ingredients just until combined. Stir in the cheese and chopped pimientos.

**2.** Using a ⅓-cup measure, scoop the batter into 12 muffin cups. Bake for about 18 minutes, until golden brown and a toothpick inserted in the middle comes out clean. Let cool for 5 minutes, then unmold and serve with pimento cheese.

**MAKE AHEAD** The muffins can be kept at room temperature overnight.

**NOTE** Harissa, the brick-red Tunisian chile paste, is available at specialty food stores and markets like Whole Foods.

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**1. BE READY FOR ACTION**

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*Reinvented*

# Quiche

Seasonal quiche is a favorite on the new brunch menu at Cakes & Ale in Decatur, Georgia. Among chef Billy Allin's winter favorites is this one, packed with brussels sprouts and cheese.

## Roasted Brussels Sprout and Gruyère Quiche

Active **30 min;** Total **3 hr 30 min**
Makes **one 9-inch quiche**

PASTRY

- **1 cup all-purpose flour**
- **1 cup cake flour**
- **½ tsp. kosher salt**
- **2 sticks chilled unsalted butter, cut into ½-inch cubes**
- **6 Tbsp. ice water**

FILLING

- **¾ lb. brussels sprouts, quartered**
- **2 Tbsp. extra-virgin olive oil**
- **1½ cups milk**
- **1½ cups heavy cream**
- **4 large egg yolks**
- **3 large eggs**
- **1 tsp. salt**
- **¾ tsp. freshly ground white pepper**
- **⅛ tsp. freshly grated nutmeg**
- **⅓ cup thinly sliced scallions**
- **4 oz. shredded Gruyère cheese (1⅓ cups)**

**1. Make the pastry** In a food processor, pulse both flours with the salt. Add the butter and pulse until the mixture resembles coarse meal. Drizzle the ice water on top and pulse until the dough just comes together. Turn the dough out onto a work surface, gather up any crumbs and pat the dough into a disk. Wrap in plastic and refrigerate until well chilled, about 1 hour.

**2.** On a lightly floured work surface, roll out the dough to a 14-inch round, ¼ inch thick. Ease the dough into a 9-inch round, 2-inch-deep cake pan; do not trim the overhanging dough. Refrigerate until firm, about 30 minutes.

**3.** Preheat the oven to 350°. Line the pastry with parchment paper and fill with pie weights. Bake for 20 minutes, until barely set. Remove the parchment and pie weights. Bake for 15 to 20 minutes, until lightly browned. Let cool on a rack. Increase the oven temperature to 425°.

**4. Make the filling** On a rimmed baking sheet, toss the brussels sprouts with the olive oil. Roast in the oven for about 20 minutes, tossing once, until browned and tender. Let cool, then coarsely chop. Reduce the oven temperature to 325°.

**5.** In a bowl, whisk the milk with the cream, egg yolks, eggs, salt, white pepper and nutmeg. Stir in the brussels sprouts and scallions. Sprinkle the Gruyère in the crust and pour the filling on top. Set the cake pan on a foil-lined baking sheet and bake the quiche for about 1½ hours, until set. Transfer to a rack and let cool for 30 minutes. Using a paring knife, trim the excess crust and discard. Cut the quiche into wedges and serve.

**MAKE AHEAD** The quiche can be refrigerated overnight. Bring to room temperature or rewarm slightly before serving.

**WINE** Vibrant, full-bodied white: 2013 Adelsheim Pinot Gris.

*recipes continue on p. 206*



## Brunch Cocktails

*from Chicago's Trenchermen (trenchermen.com)*

### Better than Advil

In a cocktail shaker, combine 1½ oz. **blanco tequila,** ¾ oz. **fresh lime juice,** ½ oz. **agave syrup,** ¼ tsp. **pickle brine** and a dash of **habanero hot sauce.** Fill the shaker with **ice** and shake well. Strain into an ice-filled rocks glass and garnish with a **lime wedge** and a **green olive.** *Makes 1 cocktail.*

### Rosé All Day

In a rocks glass, stir 1½ oz. **Lillet rosé** with 1 oz. chilled **rosé wine,** ¼ oz. **vodka,** ¼ oz. **mandarin liqueur,** ¼ oz. **orange curaçao,** ¾ tsp. **fresh lemon juice** and ¼ tsp. **agave syrup.** Add **ice** and stir again. Pinch 1 **orange twist** over the glass, skin side down, then add to the drink. *Makes 1 cocktail.*

### Wake 'n' Bake

In a cocktail shaker, combine 1½ oz. **cold brewed coffee** with 1 oz. **Kringle Cream liqueur** or **Irish cream liqueur** and 1 oz. **coffee liqueur.** Fill the shaker with **ice** and shake well. Strain into an ice-filled rocks glass. *Makes 1 cocktail.*




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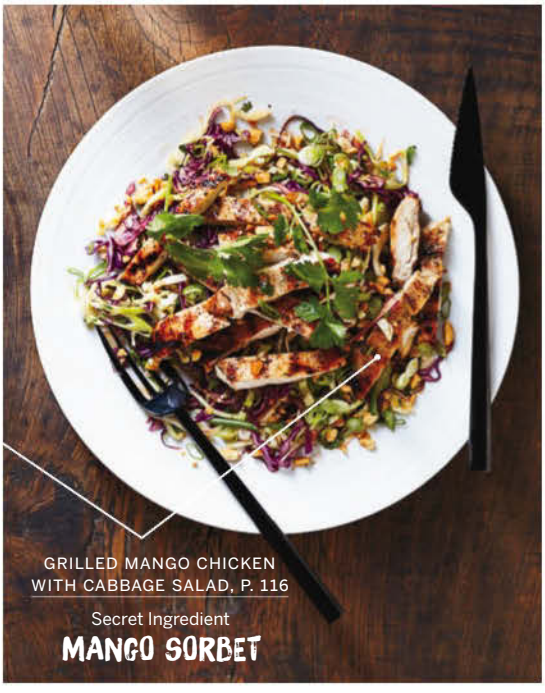
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GRILLED MANGO CHICKEN
WITH CABBAGE SALAD, P. 116

Secret Ingredient
MANGO SORBET

# Ice Cream Shortcut

THE FAST, FUN WAY TO ADD CREAMINESS AND SWEETNESS TO RECIPES: SWIRL IN A LITTLE MELTED ICE CREAM OR SORBET.

PHOTOGRAPHS BY **JUSTIN WALKER**

**JENI BRITTON BAUER** acknowledges that the idea of cooking with ice cream might seem "all kinds of ridiculous." But in her quest to use up the inevitable leftovers from the thousands of handmade pints Jeni's Splendid Ice Creams churns out per week, she made an ingenious discovery: Melted ice cream is an incredible secret-weapon ingredient. She shares some of her best recipes with F&W, including an almost-instant citrus beurre blanc for scallops, made with lemon sorbet, and a Cincinnati-style chili that gets lushness and an extra hint of spice from a dollop of super-dark chocolate ice cream swirled in at the end. That these unorthodox dishes work isn't actually all that ridiculous–after all, says Britton Bauer, "Most recipes can benefit from a little hit of sweetness and cream." –M. ELIZABETH SHELDON



For Fire-and-Ice Ohio Chili (p. 114), the "ice" is melted chocolate ice cream.

FOOD STYLIST: CHRIS LANIER; PROP STYLIST: KAITLYN DU ROSS. PLATE BY JL COQUET FROM TABLEART

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## Fire-and-Ice Ohio Chili

Active **30 min;** Total **1 hr 30 min**
Serves **8**

- **1 Tbsp. vegetable oil**
- **2 lbs. ground beef**
- **2 large onions, minced**
- **Kosher salt and pepper**
- **¼ cup chile powder**
- **1 Tbsp. ground cumin**
- **1 tsp. cinnamon**
- **1 tsp. ground coriander**
- **¼ tsp. ground cloves**
- **6 cups water**
- **One 15-oz. can tomato puree**
- **One 15-oz. can diced tomatoes**
- **1 cup dark chocolate ice cream**
- **Cooked spaghetti, shredded Monterey Jack cheese and thinly sliced scallions, for serving**

**1.** In a large saucepan, heat the oil. Add the ground beef and cook over moderately high heat, breaking up the meat with a wooden spoon, until browned, about 8 minutes. Add the onions, season with salt and pepper and cook, stirring occasionally, until softened, about 8 minutes. Add the chile powder, cumin, cinnamon, coriander and cloves and cook, stirring occasionally, until fragrant, about 2 minutes.

**2.** Stir the water, tomato puree and diced tomatoes into the beef and bring to a boil. Simmer over moderately low heat for 1 hour and 15 minutes, stirring occasionally. Stir in the ice cream and cook until hot, about 5 minutes. Season with salt and pepper. Serve the chili in bowls over spaghetti, passing shredded Monterey Jack and thinly sliced scallions at the table.

**MAKE AHEAD** The chili can be refrigerated for up to 3 days. Reheat gently before serving.

**WINE** Peppery, berry-rich Zinfandel: 2011 Ravenswood Vintners Blend.

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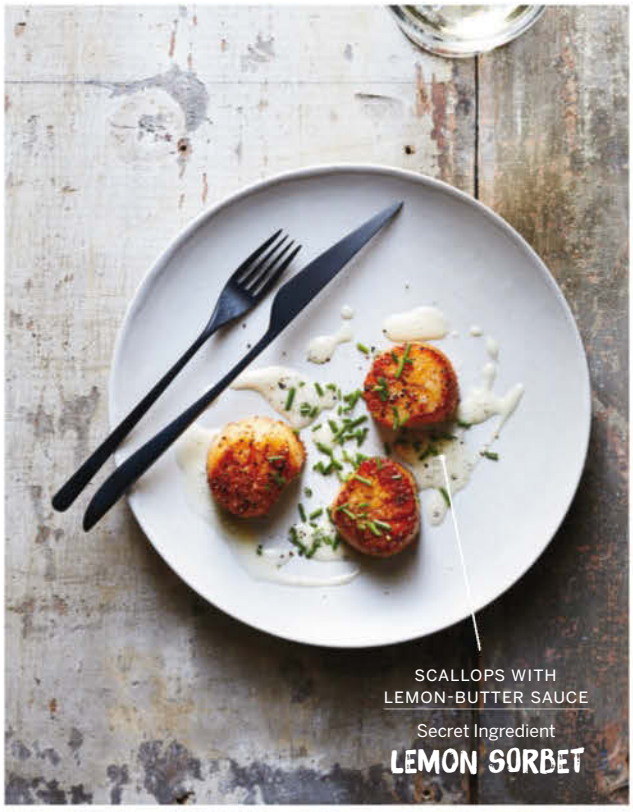
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## Scallops with Lemon-Butter Sauce

Total **30 min;** Serves **6**

- **¼ cup lemon sorbet, melted**
- **1½ Tbsp. distilled white vinegar**
- **1 Tbsp. minced shallots**
- **1 stick cold unsalted butter, cut into ½-inch pieces**
- **Kosher salt**
- **2 Tbsp. extra-virgin olive oil**
- **18 large sea scallops**
- **Pepper**
- **Snipped chives, for garnish**

**1**. In a small skillet, combine the sorbet with the vinegar and shallots and bring to a boil. Cook over moderate heat, stirring occasionally, until reduced to 2½ tablespoons, about 7 minutes. Remove the skillet from the heat and swirl in the butter 1 piece at a time, briefly returning the skillet to the heat once or twice as necessary. Season the sauce with salt and keep warm over very low heat.

**2.** In a large skillet, heat the oil until shimmering. Working in batches if necessary, season the scallops with salt and pepper and cook over moderately high heat, turning once, until nearly white throughout, about 5 minutes. Transfer the scallops to plates, drizzle with the beurre blanc and garnish with snipped chives.

**WINE** Zesty Loire Valley Sauvignon Blanc: 2013 Joseph Mellot Sincérité.

## Sausage-and-Maple Bread Pudding

Active **30 min;** Total **1 hr 20 min** Serves **6 to 8**

- **1 lb. bulk breakfast sausage**
- **6 large eggs**
- **1 pint vanilla or cinnamon ice cream, melted**
- **½ cup water**
- **2 tsp. thinly sliced sage leaves**
- **2 tsp. kosher salt**
- **1 cup pure maple syrup**
- **¾ lb. brioche, crusts removed and bread torn into 1-inch pieces (10 cups)**
- **¼ cup heavy cream**

**1.** Preheat the oven to 350°. In a large skillet, cook the sausage over moderately high heat, breaking it up with a wooden spoon, until nicely browned and cooked through, 8 to 10 minutes. Using a slotted spoon, transfer the sausage to a bowl and let cool.

**2.** In a large bowl, beat the eggs with the ice cream, water, sage, salt and ½ cup of the maple syrup. Fold in the sausage and brioche. Scrape the mixture into a 9-inch square or 2-quart oval baking dish and let stand for 15 minutes. Bake for 35 minutes or until the top is browned and the center is set.

**3.** Meanwhile, in a small saucepan, boil the remaining ½ cup of maple syrup over moderate heat, stirring, until reduced to ¼ cup, about 7 minutes. Remove from the heat; whisk in the cream. Serve the bread pudding with the maple cream.

## Grilled Mango Chicken with Cabbage Salad

PAGE 112

Active **25 min;** Total **45 min plus 4 hr marinating;** Serves **6**

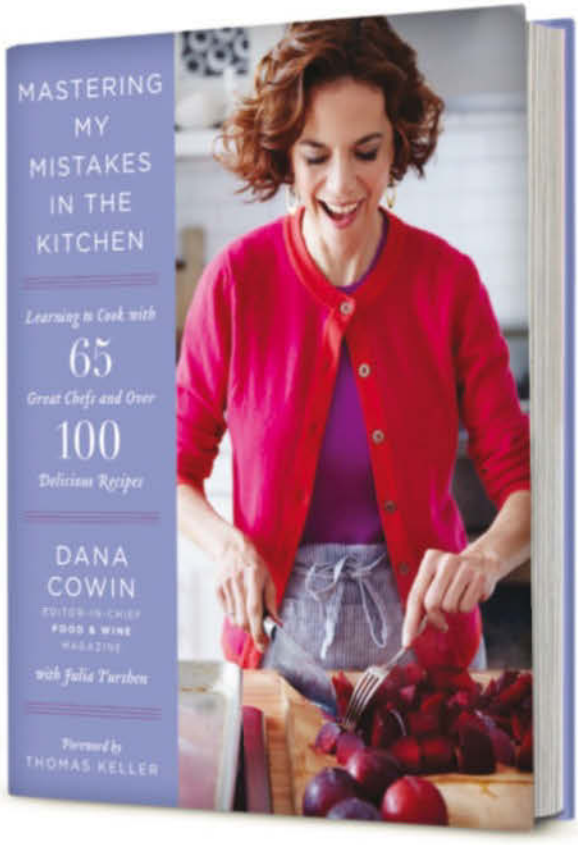
Jeni Britton Bauer uses mango sorbet as a marinade for chicken and in the dressing for her crunchy cabbage slaw.

- **1½ cups mango sorbet, melted**
- **Four 6-oz. skinless, boneless chicken breasts, butterflied**
- **¼ cup fresh lime juice**
- **2 Tbsp. toasted sesame oil**
- **2 Tbsp. soy sauce**

PLATE FROM TABLEART; FLATWARE BY CUTIPOL FROM TABLEART

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- **1 tsp. Asian fish sauce**
- **¾ lb. red cabbage, cored and very thinly sliced (4 cups)**
- **¾ lb. green cabbage, cored and very thinly sliced (4 cups)**
- **½ cup chopped cilantro**
- **6 scallions, thinly sliced**
- **Kosher salt**
- **Vegetable oil, for brushing**
- **Pepper**
- **Dry-roasted peanuts, for serving**

**1.** In a large, resealable plastic bag, combine 1¼ cups of the sorbet with the chicken and turn to coat. Seal and set the bag in a large baking dish. Refrigerate for at least 4 hours or overnight.

**2.** In a large bowl, whisk the remaining ¼ cup of sorbet with the lime juice, sesame oil, soy sauce and fish sauce. Add the red and green cabbage, cilantro and scallions, season with salt and toss well.

**3.** Preheat a grill pan. Remove the chicken from the marinade and pat dry. Brush with vegetable oil and season with salt and pepper. Grill over moderately high heat, turning once, until cooked through, about 6 minutes. Transfer the chicken to a carving board and let cool, about 10 minutes. Cut the chicken crosswise into ½-inch-thick slices. Spoon the slaw onto plates, top with the chicken and peanuts and serve.

**WINE** Ripe, tropical-fruit-scented Chardonnay: 2012 Talbott Kali Hart.

## Melted Ice Cream Hot Chocolate

PAGE 114

Total **15 min;** Serves **4**

The melted vanilla ice cream in this recipe makes the hot chocolate so creamy, rich and thick that you could have it for dessert. Sometimes Britton Bauer serves it with giant marshmallows and a knife and fork.

- **2 cups whole milk**
- **½ cup sugar**
- **Flaky sea salt**
- **1 cup unsweetened cocoa powder**
- **1 pint vanilla ice cream, softened**
- **Large or small marshmallows, for serving (optional)**

In a medium saucepan, combine the milk with the sugar and a pinch of salt and cook over moderate heat, whisking, until the sugar dissolves, about 3 minutes. Whisk in the cocoa powder until incorporated. Add the ice cream and cook over moderate heat, whisking, until smooth and hot, about 3 minutes. Ladle the chocolate into mugs and garnish with marshmallows, if desired, and flaky sea salt.

**MAKE AHEAD** The hot chocolate can be refrigerated overnight. Reheat gently before serving.

## Squash Soup with Pumpkin Seeds

Total **45 min;** Serves **6**

- **¼ cup vegetable oil**
- **2 large onions, finely chopped**
- **2 garlic cloves, minced**
- **Kosher salt**
- **4 cups chicken stock or low-sodium broth**
- **2 lbs. thawed frozen squash puree**
- **Pinch of grated nutmeg**
- **1 cup pumpkin ice cream**
- **White pepper**
- **Unsweetened whipped cream and toasted shelled pumpkin seeds, for serving**

**1.** In a large saucepan, heat the oil until shimmering. Add the onions, garlic and a generous pinch of salt and cook over moderate heat, stirring occasionally, until softened and just starting to brown, about 10 minutes. Add the stock, squash and nutmeg and bring to a boil. Simmer over moderate heat, stirring, until the onion is very soft, about 5 minutes. Stir in the pumpkin ice cream until melted.

**2.** Working in batches, puree the soup in a blender until smooth. Return the soup to the saucepan and reheat. Season with salt and white pepper. Ladle the soup into bowls and swirl in dollops of whipped cream. Top with toasted pumpkin seeds and serve.





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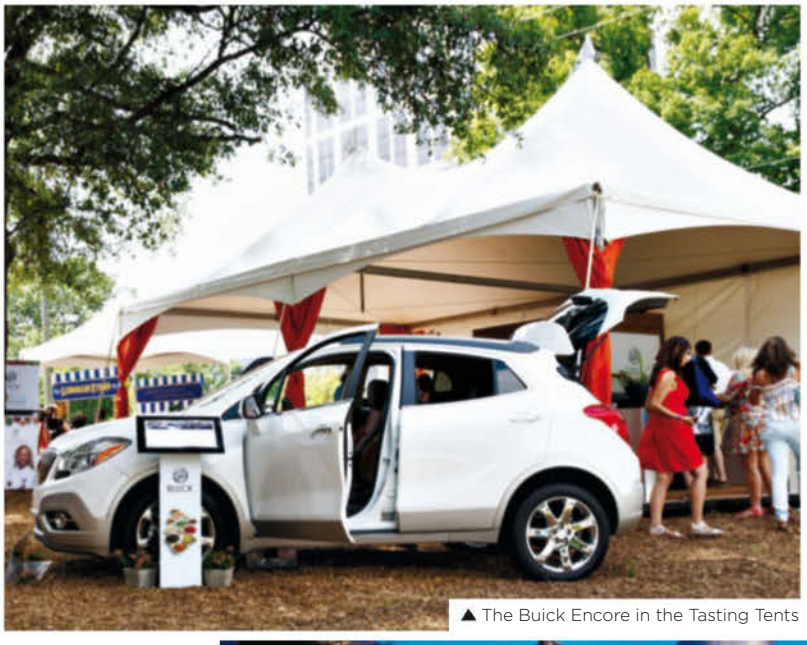
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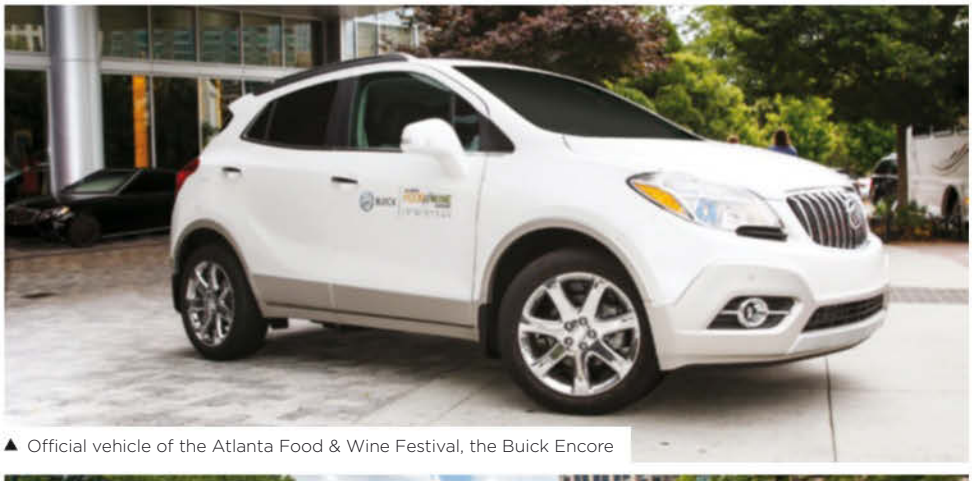
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# Quick & Easy

Jennifer Jasinski

A Wolfgang Puck protégé, Jasinski became a breakout star of *Top Chef Masters*. She has three Denver restaurants: Rioja, Bistro Vendôme and Euclid Hall. jenniferjasinski.com



PINE NUT AGRODOLCE

**12 Minutes**

**PINE NUT AGRODOLCE**

In a skillet, heat 1 Tbsp. **canola oil**. Add 5 thinly sliced **garlic cloves** and ¼ cup **pine nuts** and cook over moderate heat, stirring, 2 minutes. Stir in ½ cup **sherry**, 2 Tbsp. **sherry vinegar** and 6 Tbsp. **blood-orange juice** and cook over high heat until reduced by half, 5 minutes. Remove from the heat. Whisk in ½ tsp. grated **orange zest**, 1 Tbsp. **unsalted butter** and 2 Tbsp. chopped **tarragon**; season with **salt** and **pepper**. Serve over **seared scallops**.

## Merguez-Spiced Colorado Lamb

PAGE 121

Total **45 min;** Serves **6**

- **1 tsp. sweet smoked Spanish paprika**
- **1 tsp. ground cumin**
- **1 tsp. ground fennel**
- **½ tsp. ground coriander**
- **½ tsp. cinnamon**
- **½ tsp. ground allspice**
- **¼ tsp. cayenne**
- **Six 5-oz. lamb loin chops**
- **¼ cup extra-virgin olive oil**
- **Kosher salt**
- **4 garlic cloves, minced**
- **2 Tbsp. sherry**
- **Pepper**
- **Parsley, for garnish**

**1.** In a small bowl, combine all of the spices. Set aside 2 teaspoons of the spice mixture for the pan sauce. Rub the lamb chops with the remaining spice mixture. Let stand at room temperature for 15 minutes.

**2.** In a large cast-iron skillet, heat 2 tablespoons of the oil. Season the lamb with salt and cook over moderate heat until golden and an instant-read thermometer inserted in the center registers 125°, 3 to 4 minutes per side. Transfer to plates; let rest for 5 minutes.

**3.** Meanwhile, pour off all but 1 tablespoon of oil from the skillet. Add the garlic and cook over low heat, stirring, for 1 minute. Add the reserved 2 teaspoons of the spice mixture and cook, stirring, 1 minute. Add the sherry and whisk in the remaining 2 tablespoons of oil. Season the sauce with salt and pepper and spoon over the lamb. Garnish with parsley.

**WINE** Peppery Spanish red: 2012 Casa Castillo Monastrell.

## Grapefruit-and-Escarole Salad

Total **45 min;** Serves **6 to 8**

- **2 Tbsp. fennel seeds, lightly crushed**
- **½ cup fresh lemon juice**
- **¼ cup honey**
- **1 cup extra-virgin olive oil**
- **¼ cup minced shallots**
- **2 tsp. minced rosemary**
- **Kosher salt and pepper**
- **3 Ruby Red grapefruits**
- **1 fennel bulb—cored, halved lengthwise and very thinly sliced**
- **1 head of escarole, white and light green leaves only, chopped**
- **1 cup basil leaves, chopped**
- **½ cup pomegranate seeds**
- **6 oz. bloomy rind goat cheese, cut into small pieces**
- **¾ cup walnuts, toasted and coarsely chopped**

**1.** In a skillet, toast the fennel seeds over moderate heat, stirring, for 2 minutes. Add the lemon juice and cook over moderate heat until reduced by half, 5 minutes. Whisk in the honey. Remove from the heat. Slowly whisk in the oil until combined. Stir in the shallots and rosemary and season with salt and pepper.

**2.** Using a sharp knife, remove the skin and white pith from the grapefruits. Working over a large bowl, cut in between the membranes to release the sections; discard the membranes. Add the sliced fennel, escarole, basil and 1 cup of the fennel dressing, season with salt and pepper and toss. Mound the salad on plates and top with the pomegranate seeds, goat cheese and walnuts. Serve the remaining dressing on the side.

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## Beef-and-Farro Soup

Active **30 min;** Total **2 hr 40 min**
Serves **6**

- **2 Tbsp. canola oil**
- **1½ lbs. beef chuck, cut into 1-inch pieces**
- **Kosher salt and pepper**
- **9 cups chicken stock or low-sodium broth**
- **1 head of garlic, pierced all over with a knife**
- **3 thyme sprigs**
- **3 bay leaves**
- **1 cup farro**
- **2 medium tomatoes, chopped**
- **1 leek, light green and white parts only, thinly sliced**
- **2 celery ribs, thinly sliced**
- **3 small carrots, chopped**
- **1 small bunch Tuscan kale, chopped (3 cups)**
- **2 Tbsp. white miso**
- **1 tsp. smoked paprika**
- **Parmigiano-Reggiano cheese, for garnish**

**1.** In a large enameled cast-iron casserole, heat the oil. Season the meat with salt and pepper, add half to the casserole and cook over moderate heat, turning, until browned, about 5 minutes; using a slotted spoon, transfer to a large plate. Repeat with the remaining meat.

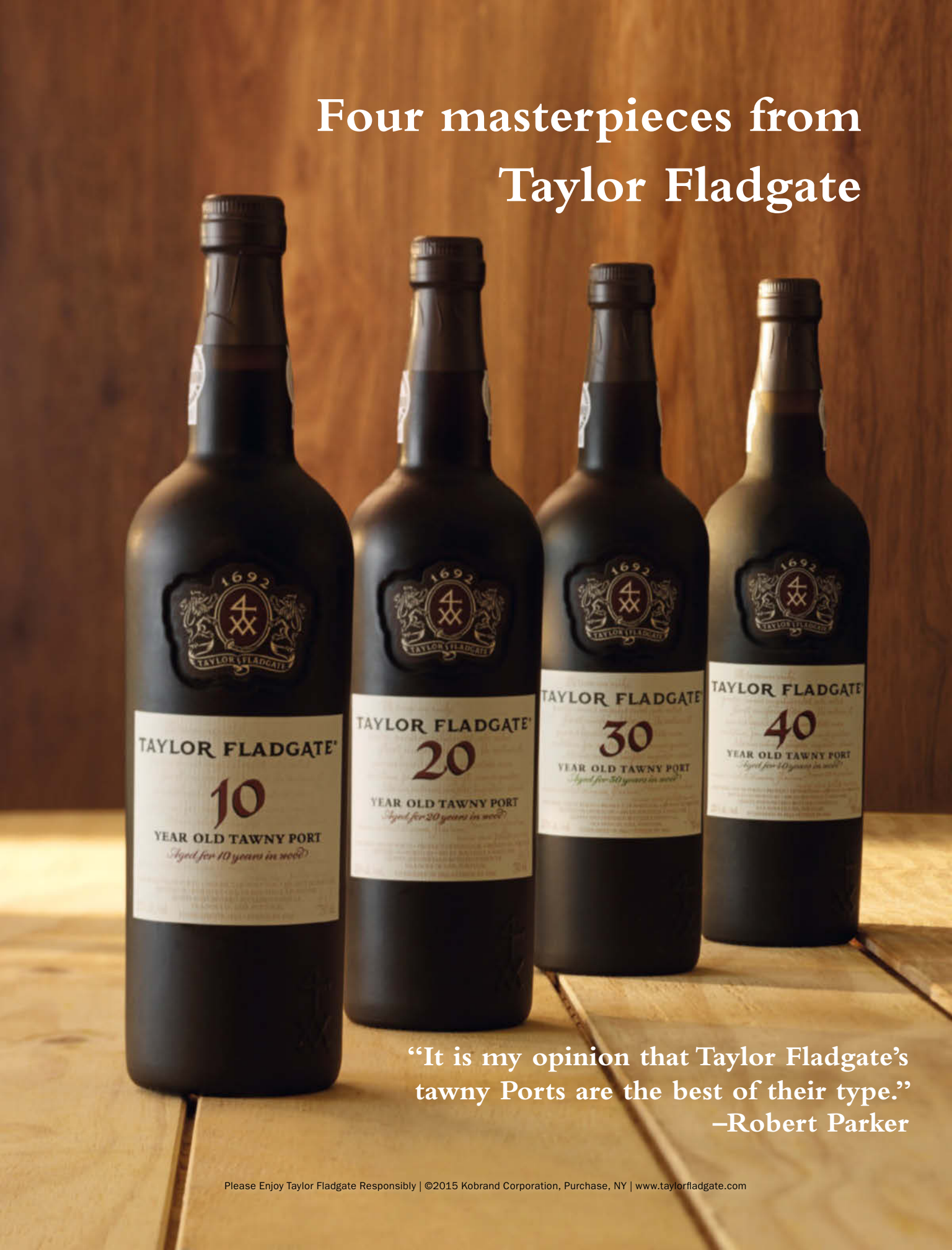
**2.** Pour off all of the oil from the casserole. Add 1 cup of the stock and stir, scraping up any browned bits. Add the remaining 8 cups of stock along with the meat, garlic, thyme and bay leaves and bring to a simmer. Cover and cook over low heat, stirring occasionally, until the meat is tender, about 1½ hours.

**3.** Stir in the farro and bring to a simmer. Cover and cook over moderate heat until the farro is almost tender, 20 minutes. Stir in the tomatoes, leek, celery, carrots, kale, miso and paprika. Cover and cook until the vegetables are tender, about 10 minutes. Discard the garlic and herb sprigs. Season with salt and pepper. Ladle into bowls. Garnish with cheese and serve.

**WINE** Fresh, berried Dolcetto d'Alba: 2012 Vietti Tre Vigne.

ACHESON: CEDRIC ANGELES

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# Salad of the Month

Jamie Malone



This F&W Best New Chef with a passion for modern French food is launching Brut in Minneapolis next year with another F&W Best New Chef—her fiancé, Erik Anderson. @jamiemone

BOWL BY MUD AUSTRALIA

## Roasted Sunchokes with Brown Butter–Cider Vinaigrette

Active **20 min;** Total **1 hr**
Serves **4 to 6**

- **2 lbs. sunchokes (Jerusalem artichokes), scrubbed and cut into 1-inch pieces**
- **¼ cup extra-virgin olive oil**
- **4 thyme sprigs**
- **8 garlic cloves, crushed**
- **Kosher salt**
- **¼ cup apple cider vinegar**
- **2 Tbsp. minced shallots**
- **½ tsp. crushed red pepper**
- **1 tsp. honey**
- **2 Tbsp. unsalted butter**
- **Black pepper**
- **2 cups fresh spinach leaves**
- **¼ cup chopped chives**

**1.** Preheat the oven to 375°. On a baking sheet, toss the sunchokes, oil, thyme sprigs and garlic and season with salt. Roast for about 1 hour, stirring occasionally, until golden and tender. Discard the thyme sprigs and garlic. Transfer the sunchokes to a large bowl.

**2.** Meanwhile, in a saucepan, cook the vinegar over moderate heat until reduced to 2 tablespoons, 3 minutes. Transfer to a bowl. Stir in the shallots, crushed red pepper and honey.

**3.** Wipe out the saucepan. Add the butter and cook over moderate heat until golden brown, 2 to 3 minutes. Whisk the butter into the vinegar mixture and season with salt and pepper.

**4.** Add the spinach, chives and vinaigrette to the sunchokes; season with salt and pepper and toss to coat. Serve warm.

**WINE** Juicy, fruit-forward Pinot Gris: 2013 Landmark Vineyards.

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KALE

# Green Market Math

F&W's Kay Chun



## Nutty Baby Kale Chips

Active **15 min;** Total **30 min**
Makes **4 cups**

- **½ cup raw almond butter**
- **¼ cup canola oil**
- **Kosher salt**
- **4 cups baby kale leaves**

Preheat the oven to 325°. Set 2 racks on 2 large baking sheets. In a large bowl, whisk the almond butter with the oil and season with salt. Add the kale leaves and massage to coat. Arrange on the racks in single layers. Bake for about 20 minutes, rotating the baking sheets, until the kale is golden and almost crisp. Let cool completely before serving (the leaves will crisp up as they cool).

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## Kale Rice Bowl

Total **30 min;** Serves **4**

- **2 Tbsp. canola oil**
- **5 garlic cloves, thinly sliced**
- **2 Tbsp. chopped peeled fresh ginger**
- **¾ lb. ground pork**
- **1 lb. red kale (2 bunches), stemmed and leaves torn into large pieces (16 cups)**
- **1 Tbsp. Asian fish sauce**
- **1 cup mixed chopped basil and cilantro**
- **Kosher salt and pepper**
- **Steamed rice and Sriracha, for serving**

In a large nonstick skillet, heat the canola oil. Add the garlic, ginger and pork and cook over moderate heat, stirring, until the pork is just cooked through, 3 minutes. In batches, add the kale and stir-fry until tender, about 5 minutes. Stir in the fish sauce and herbs and season with salt and pepper. Serve with rice and Sriracha.

## Garlicky Kale-and-Provolone Grinders

Active **20 min;** Total **40 min** Serves **4**

- **2 Tbsp. extra-virgin olive oil**
- **7 oil-packed anchovy fillets**
- **5 garlic cloves, minced**
- **1 lb. green kale (2 bunches), stemmed and leaves torn into large pieces (about 18 cups)**
- **½ lb. thinly sliced provolone cheese**
- **Sliced radishes, chopped green olives and mayonnaise, for serving**
- **One 12-inch ciabatta loaf, halved horizontally**

In a large nonstick skillet, heat the olive oil. Add the anchovies and garlic, then add the kale in batches and cook over moderate heat, stirring, until the kale is wilted, 3 minutes. Add 1 cup of water, cover and cook until tender, 15 minutes. Top the kale with the cheese in an even layer. Cover and cook until the cheese melts, 2 minutes. Using a large slotted spoon, transfer the kale and cheese to the bottom half of the ciabatta. Top with radishes, olives and the top half of the ciabatta spread with mayonnaise. Close the sandwich and cut into 4 pieces.

## Cacio e Pepe–Style Braised Kale

Active **10 min;** Total **25 min** Serves **4**

- **2 Tbsp. unsalted butter**
- **2 Tbsp. extra-virgin olive oil**
- **1 lb. Tuscan kale (2 bunches), stemmed and leaves torn into large pieces (16 cups)**
- **2 cups low-sodium chicken broth**
- **Kosher salt**
- **Pinch of crushed red pepper**
- **Cracked black pepper**
- **⅓ cup freshly grated Parmigiano-Reggiano cheese**

In a large pot, melt the butter in the olive oil. Add the kale in batches and cook over moderate heat, stirring, until wilted, 3 minutes. Add the broth and bring to a simmer. Cover and cook until the kale is tender and almost all of the broth is absorbed, about 10 minutes. Season with salt. Transfer the kale to a platter and top with the crushed red pepper, lots of black pepper and the cheese.

**HUNGRY FOR MORE?**
For more kale recipes, go to foodandwine.com/kale.

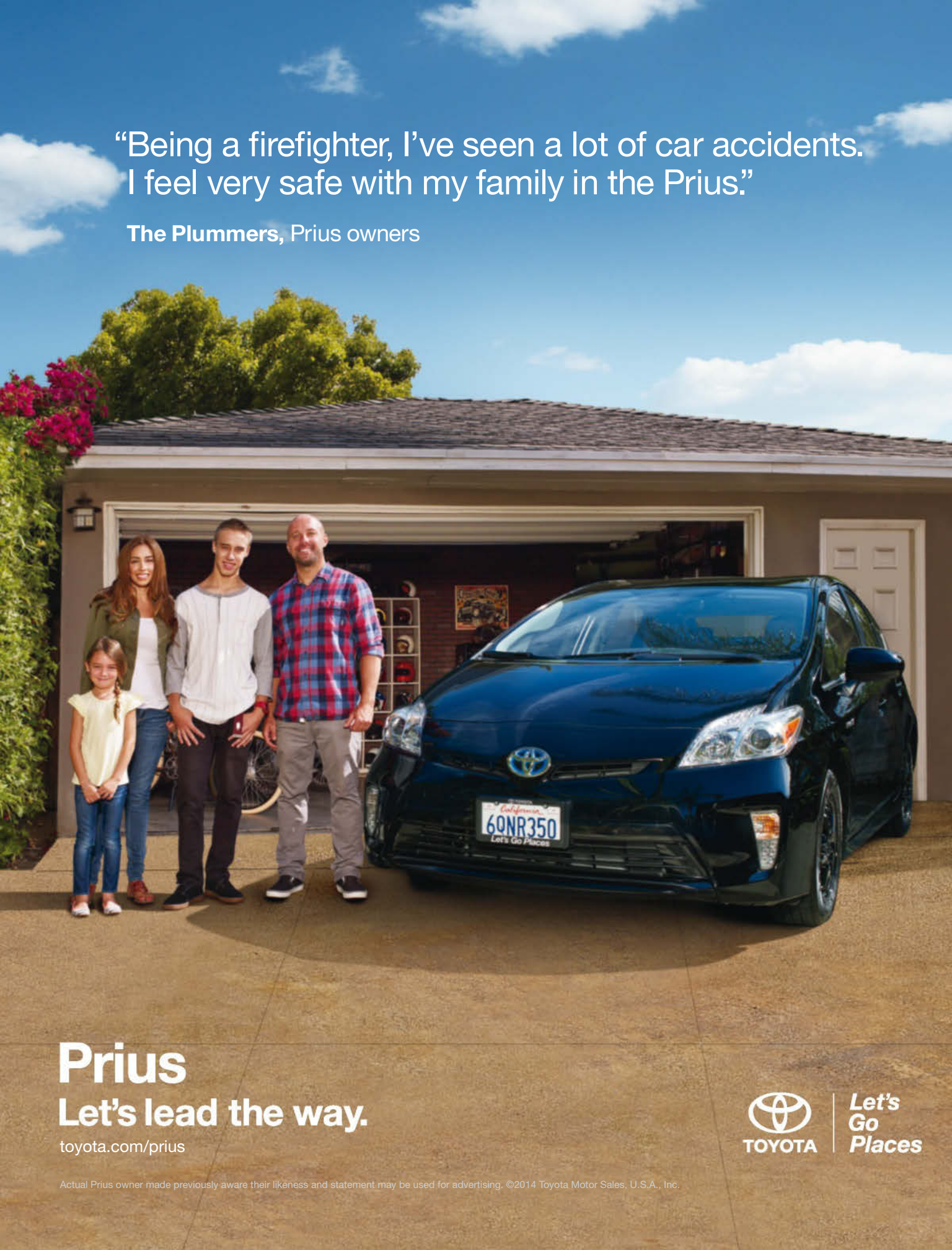


GARLICKY KALE-AND PROVOLONE GRINDERS



CACIO E PEPE–STYLE BRAISED KALE

BRAISED KALE: BOWL BY JIM FRANCO CERAMICS


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# Cravings

José Andrés



## Tres Leches Cake

Active **30 min;** Total **1 hr 15 min plus overnight chilling**
Makes **one 9-inch cake**

- **Canola oil, for greasing**
- **1 cup all-purpose flour, plus more for dusting**
- **1½ cups heavy cream**
- **1 cup sweetened condensed milk**
- **¼ cup dark rum**
- **2 cups evaporated milk**
- **1 tsp. baking powder**
- **6 large eggs**
- **¾ cup sugar**

**1.** Preheat the oven to 350°. Lightly grease a 9-inch square baking pan and dust with flour. In a medium bowl, combine the cream, condensed milk, rum and 1½ cups of the evaporated milk and whisk until smooth. Cover and refrigerate.

**2.** In a small bowl, sift the 1 cup of flour with the baking powder. In the bowl of a stand mixer fitted with the whisk, beat the eggs at medium speed until frothy, about 3 minutes. Add the sugar 1 tablespoon at a time and beat for 30 seconds after each addition. Continue beating until the mixture is thick and forms a ribbon when the whisk is lifted, about 10 minutes. At low speed, gently add the flour mixture and the remaining ½ cup of evaporated milk in 3 alternating batches.

**3.** Scrape the batter into the prepared pan. Bake for about 30 minutes, until the cake is golden and a tester inserted in the center comes out clean. Transfer to a rack to cool for 15 minutes.

**4.** Using a cake tester or fork, poke holes all over the top of the cake. Slowly pour ½ cup of the chilled milk mixture all over the cake and let stand until the liquid is absorbed. Repeat with the remaining milk mixture in ½-cup increments. Cover and refrigerate the cake overnight before serving.

**SERVE WITH** Dulce de leche ice cream, whipped cream, chopped pineapple and finely grated lime zest.

**MAKE AHEAD** The soaked cake can be refrigerated for 2 days.

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## Sangre de Toro Garnacha

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**torres.es**

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## Segura Viudas Reserva Heredad Cava

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**seguraviudasusa.com**




## Viña Arnáiz Crianza

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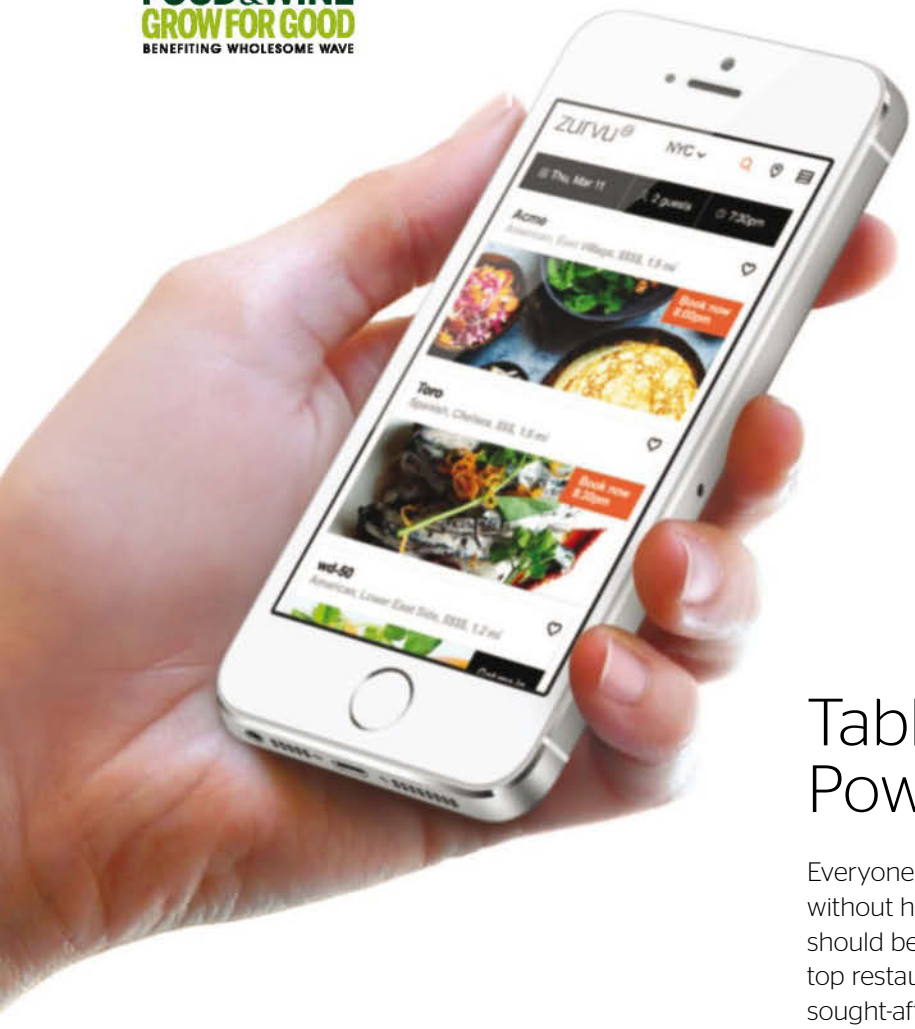



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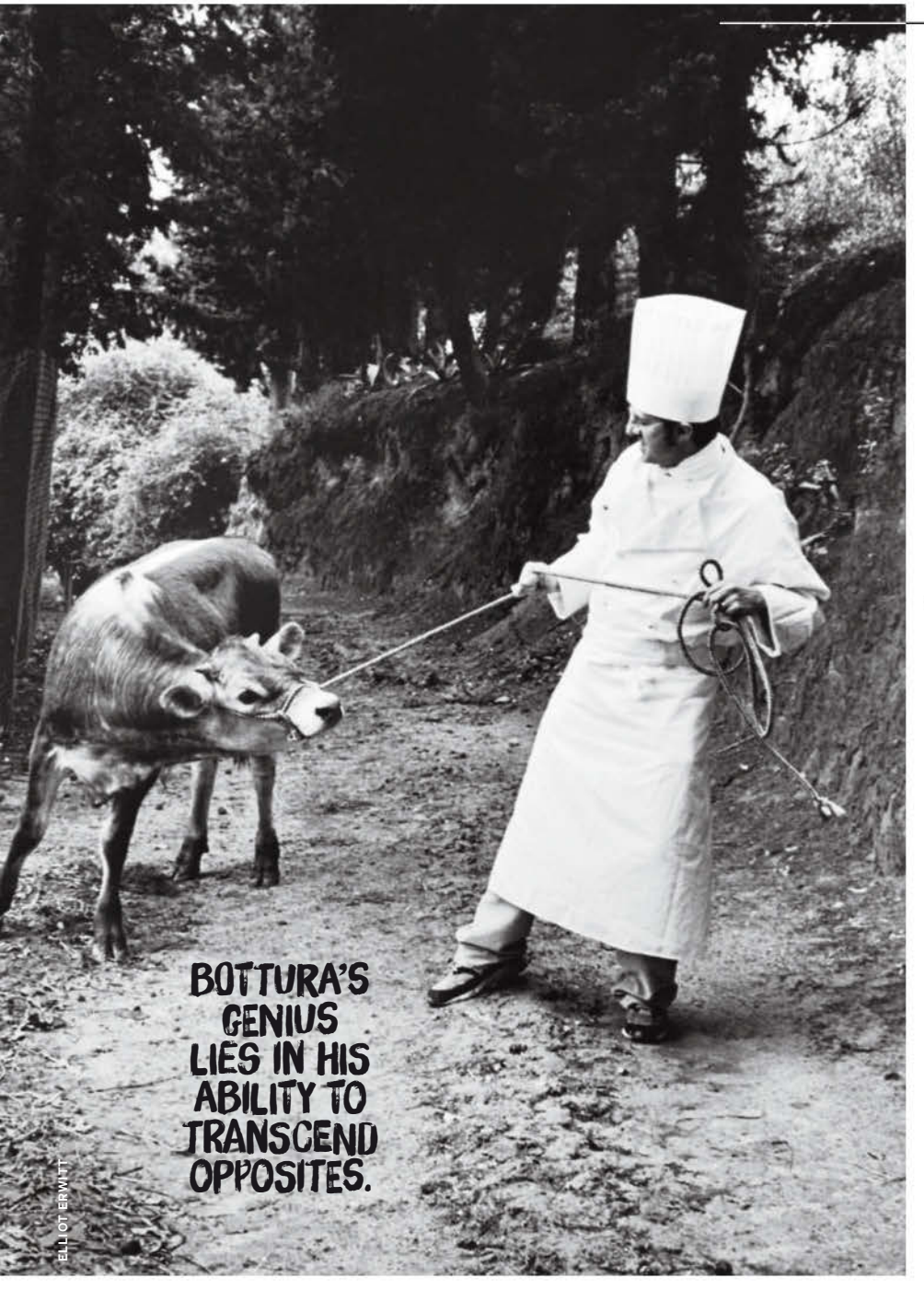
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## Massimo's Manifesto

Italian philosopher-chef Massimo Bottura bridges past and future, folklore and post-molecularism. Writer **Anya von Bremzen** traces it all back to his autobiographical tortellini.

**AS I ATE MASSIMO BOTTURA'S** tortellini at his Osteria Francescana in Modena, Italy, I wondered how so much history, so many layers of flavor, so much research could be packed into such dumplings so tiny. A second bite of those hand-shaped tortellini–with a complex multi-meat filling and velvety *crema* of profoundly aged Parmesan–had me marveling that a dumpling could bridge past and future, folklore and post-molecularism, and act as a commentary on Italian culture. All while tasting this good.

I first met Bottura and his American wife, Lara Gilmore, in 1998, a few years after he opened Francescana. At the arty neo-trattoria with mismatched Fishs Eddy plates, the excitable chef was provoking Modena's hyper-conservative taste buds. Bottura's wild creativity has since earned



An arcade in Modena, home to Bottura's restaurant.

him three Michelin stars and a sweet No. 3 spot on the World's 50 Best Restaurants list. Last summer, when he picked me up at the Modena train station, I found him on his cell phone discussing the visionary soup kitchen he's planning for next year's Milan Expo. "The pope! Papa Francesco! He blessed our project," hooted Bottura. Then he shouted, "But we're *totally full!*" into his phone; the office of Italy's agriculture minister had called for a table.

The genius of Bottura—who, at 52, seems like a philosopher one minute and an out-of-control schoolboy the next—lies in his ability to transcend opposites. His cooking fuses sci-fi technique and avant-garde energy with a distinct Slow Food preservationism. Bottura trained with Alain Ducasse and Ferran Adrià, lived in New York, collects modern art (Joseph Beuys, David Salle, his friend Maurizio Cattelan) and travels prodigiously. His inspirations are as diverse as Gertrude Stein, a New York Caesar salad, Thelonious Monk and a Bangkok coconut soup. Above all, however, he's an Italian chef, anchored by the iconic ingredients—prosciutto, mortadella, Parmesan, balsamic vinegar—and the rich culinary traditions of his native Emilia-Romagna. "Tradition ties us to a culture and place," Bottura says. "But it must be seen from 10 kilometers away"—meaning from a critical distance. At Francescana, "we pry, poke and question the authority of our...traditions," he writes in his inventive new book, *Never Trust a Skinny Italian Chef*, a mix of recipes and memoir, with striking photography by Carlo Benvenuto and Stefano Graziani.

Tortellini is Bottura's most autobiographical dish, each new version reflecting his own evolution. Flashback to 1967: He's five, hiding from his bullying older brothers under the table of his maternal grandmother, Ancella. She and his aunts are folding eggy dough around pork, veal, prosciutto, mortadella and Parmigiano for a family lunch. Inhaling the smells of the simmering broth for the sauce and roast meats for the filling, Bottura felt safe and secure. "The kitchen was my refuge," he recalls. "My grandmother's tortellini were so beautiful, I'd steal a handful and eat them raw—they tasted like family."

Years later, at 23, Bottura took over a roadside dive, Trattoria del Campazzo. The tortellini he served there were perfect, but Modenese diners insisted their grandmothers' were better. Bottura began to question this uncritical grip of nostalgia. Why be tied to your ancestor's apron strings when "a recipe is just a starting point of reflection, always evolving?"

His own tortellini evolved provocatively with a version he served at Francescana in 1998. Six dumplings were arranged on broth set with agar gelatin. A pour of hot broth melted the gelatin, so the tortellini actually moved, "walking on broth the way Christ walked on water," Bottura says. The dish was a pointed joke, he continues: "Six teensy dumplings! My critique of the Modenese who think no pasta is ever abundant enough."



"MY GRANDMOTHER'S TORTELLINI TASTED LIKE FAMILY," BOTTURA SAYS.




In 2000, Bottura began working for Ferran Adrià at El Bulli. "Ferran taught me to unlock secrets of my own food traditions by breaking free of conventions," Bottura recalls. Back in Modena, his post-Adrià tortellini were dumplings trapped inside translucent globes of "spherified" broth, like delicious, magical snowballs. But Modenese traditionalists weren't happy, and Bottura came to understand that to be avant-garde meant "leaping forward, hitting a wall, then taking three steps back and explaining everything better a second time."

And so he stepped back. By 2012, his tortellini experiment had taken an anthropological turn. "Tortellini," he says "are as individual as a family's genealogy." The filling varies every few

*Anya von Bremzen is the author of five books; her latest is* Mastering the Art of Soviet Cooking: A Memoir of Food and Longing.

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miles, as does the clear *brodo* (broth). Researching broths from the Apennines to the Adriatic, Bottura learned that some cooks add duck wings; others swear by guinea fowl carcasses. The more he inquired, the more types of animal surfaced–even eels and frogs from the Po River. The research ballooned into an oral-history project. The resulting tortellini summed up all the disparate recipes and local traditions. In the end, Bottura prepared the world's grandest broth from eight different animals–from pig to frog–using the various meats to make tortellini with five different fillings served on a single plate. The broth packed a cosmic "barnyard" force, says Bottura. He christened the dish Noah's Ark. "Like the Biblical boat," he writes in his book, "a bowl of tortellini acts as a container to preserve certain northern Italian wisdom."

When I finally sat down at Francescana, I got a lesson in the transcendent simplicity that can come after years of rethinking tradition. I tried a risotto *cacio e pepe*, startlingly elemental and white, misted with black pepper spray. The dish has a secret: It contains different elements of Parmesan, achieved through a complex scientific trick of separating the cheese into milky liquid, protein and fat. Bottura invented the technique after the 2012 Emilia-Romagna earthquake caused 400,000 Parmesan wheels to crash down and crack. He tweeted the risotto *cacio e pepe* as part of a Parmigiano-Reggiano Night fund-raiser. The tweet went viral, resulting in the sale of millions of pounds of Parmigiano, with some of the proceeds donated to earthquake victims. "Isn't this why we cook?" muses Bottura. He features the cheese in his current tortellini rendition, served on a voluptuous *crema* of 24-month-old Parmigiano from Bianca Modenese cows, an heirloom breed the chef crusades to preserve.

Tortellini play a major role in Bottura's conviction that, after the "corruption, kitsch and materialism" of the Berlusconi era, food can rescue Italy from its current identity crisis. "How can a bowl of pasta save Italy?" I ask. "Italians taste it and understand that their past can be preserved while also evolving," Bottura replies. "A great dish can make them proud of their culture again." I'm not surprised to hear that finally–finally–the Modenese eat these tortellini and say, "It's better then my *nonna*'s."

Recently, Bottura launched his first restaurant outside Modena, the brilliant new Ristorante Italia di Massimo Bottura in Istanbul, where he further refines Italian classics like osso buco. His restaurant expansion may continue, but currently Bottura seems like a man whose primary mission is to do good. He's hard at work on the Refettorio Ambrosiano for next May's Milan Expo. With the blessing of the city's archdiocese–and Pope Francis himself–Bottura will take over a disused Catholic Church building in Milan where, for over a month, he will cook free meals for the poor using leftovers from other Expo pavilions. At Bottura's invitation, the world's greatest chefs–Alain Ducasse, Alex Atala, Mario Batali, René Redzepi and Ferran Adrià–will fly in and cook. "This will be the chefs' way to show the young generation that we are not rock stars," Bottura declares. "We can feed the planet with leftovers."

Will he serve tortellini? No, but there will be passatelli, the far more elemental Emilian dumpling. "Just crumbs from leftover bread, eggs and some Parmesan," says Bottura. "Humble local ingredients with an ethical mission."

# TORTELLINI TRIUMPHS

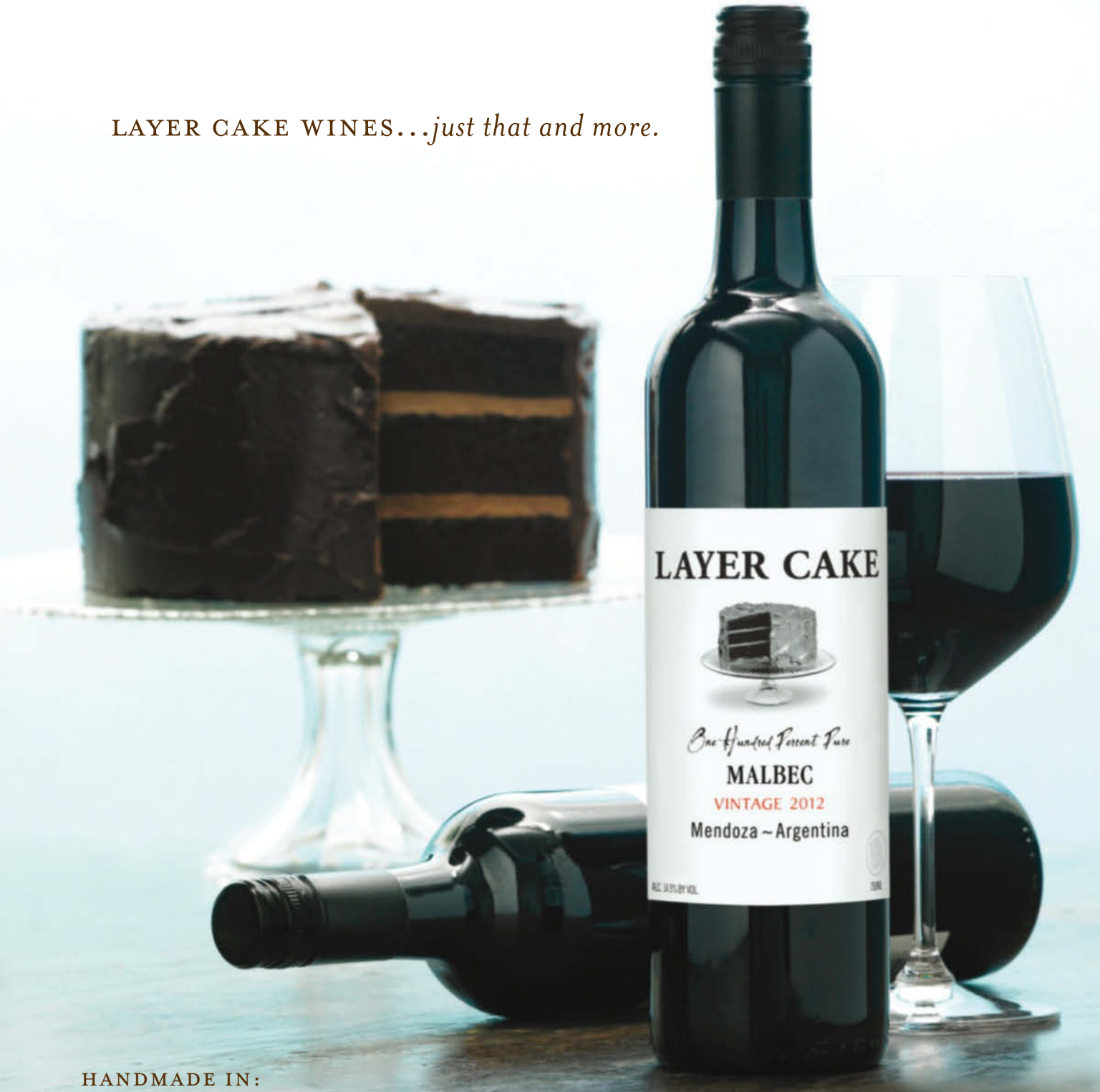
Bottura's intensive research has produced this sensational dish at Osteria Francescana in Modena.




NOAH'S ARK TORTELLINI: FROM *NEVER TRUST A SKINNY ITALIAN CHEF* BY MASSIMO BOTTURA. PHOTOGRAPHY BY CARLO BENVENUTO. PUBLISHED BY PHAIDON PRESS

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# 2014 CLASSIC *highlights*




























PHOTOS: MARC FIORITO, PERRY JOHNSON, KEN GOODMAN, NICOLE FRANZEN


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# Ultimate Indulgent Lasagna

A CHEF GOES OVER THE TOP WITH HANDMADE PASTA, BÉCHAMEL SAUCE AND TWO TYPES OF MELTED CHEESE—PLUS THREE KINDS OF TOPPINGS.

PHOTOGRAPHS BY **CON POULOS**

**THE BEST LASAGNA,** says chef Gerard Craft, doesn't have tomato sauce or meat. The most perfect lasagna, he says, the one for true pasta lovers, is a creamy white version, a lush layering of just three elements: delicate homemade egg pasta, béchamel, and melted Grana Padano and Fontina cheeses. He first tasted the dish in Umbria eight years ago. "That white lasagna, in its total simplicity, will always be the ultimate rustic Italian dish to me," he says. Craft briefly put it on the menu at his St. Louis restaurant Niche, and four years after he took it off, customers are still asking for it. Craft sends them over to his other restaurant, Pastaria, where he serves slices with toppings like a tangy salsa verde, a carrot puree or his favorite, roasted wild mushrooms. It's like a lasagna version of bruschetta. Craft's lasagna is both simple and indulgent: It's rich, cold-weather food. He shares his recipe and three great ways to top it on the following pages. –SARAH DiGREGORIO

FOOD STYLIST: SIMON ANDREWS; MARKET EDITOR: SUZIE MYERS




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## Creamy White Lasagna with Toppings

*Active: 1 hr 30 min; Total: 3 hr 30 min; Serves 10*

*Craft's lasagna is a bit of a project, but the result is incredibly delicious. He likes to dress it up with seasonal toppings like the three here.*

PASTA

**3½ cups all-purpose flour, plus more for dusting**

**1½ tsp. kosher salt**

**3 large eggs, lightly beaten**

**½ cup water**

BÉCHAMEL

**2 sticks unsalted butter**

**1 medium onion, finely chopped**

**2 rosemary sprigs**

**2 thyme sprigs**

**3 garlic cloves, crushed**

**Kosher salt**

**1 cup all-purpose flour**

**2 quarts whole milk**

ASSEMBLY

**Extra-virgin olive oil**

**½ lb. imported Fontina cheese, shredded (2½ cups)**

**5 oz. Grana Padano cheese, freshly grated (1¼ cups)**

### **Step 1** Make the Pasta

In a food processor, pulse the 3½ cups of flour with the salt. Add the eggs and water and pulse until the dough starts to come together. Turn the dough out onto a work surface and knead by hand until smooth and elastic, about 10 minutes. If the dough is too sticky to work with, lightly dust it with flour. Wrap the dough in plastic and let rest at room temperature for 1 hour.

### **Step 2** Make the Béchamel

Meanwhile, in a large saucepan, melt the butter. Add the onion, rosemary, thyme, garlic and a pinch of salt and cook over moderate heat, stirring occasionally, until the onion is softened but not browned, about 8 minutes. Add the flour and cook, stirring constantly, until the roux is light golden, 3 to 5 minutes. Gradually whisk in the milk and bring to a boil, then simmer over moderately low heat, stirring frequently, until no floury taste remains, about 20 minutes. Press the béchamel through a fine sieve into a bowl; discard the solids. Season with salt and let cool.

### **Step 3** Assemble the Lasagna

**1.** Cut the dough into 8 equal pieces; work with 1 piece at a time, keeping the rest covered with a towel. Flatten the dough slightly. Run it through a pasta machine a total of 6 times: Start at the widest setting, then run through successively narrower settings. Dust the sheet with flour and lay it on a parchment paper–lined baking sheet. Repeat with the remaining dough, separating the sheets with parchment.

**2.** In a large pot of salted boiling water, cook the pasta sheets until just al dente, 1 to 2 minutes. Drain in a colander and cool under running water, then drain again. Return the pasta to the baking sheet and toss with olive oil to prevent the sheets from sticking together.

**3.** Preheat the oven to 350°. Brush a deep 9-by-13-inch baking dish with oil; spread with ½ cup of the béchamel. Arrange a layer of pasta over the béchamel, trimming to fit. Spread one-fifth of the remaining béchamel over the pasta; sprinkle with ½ cup of the Fontina and ¼ cup of the Grana Padano. Repeat the layering 4 more times, ending with the cheeses.

**4.** Tightly cover the baking dish with foil and bake the lasagna for 45 minutes, until bubbling. Remove from the oven and uncover. Preheat the broiler. Broil the lasagna 6 inches from the heat until lightly browned on top, 2 to 4 minutes. Let rest for 15 minutes, then cut into squares and serve with one of the toppings at right.

**MAKE AHEAD** The assembled, unbaked lasagna can be refrigerated for 1 day.

**WINE** Spiced, dark-fruited Chianti Classico: 2010 Querciabella.



## Three Great Toppings

**1. ROASTED WILD MUSHROOMS**

Preheat the oven to 450°. In a large bowl, toss 2 lbs. **mixed chopped mushrooms** (such as maitake, stemmed shiitake, oyster and cremini) with ½ cup **extra-virgin olive oil** and season with **salt**. Spread the mushrooms on 2 large rimmed baking sheets and roast for about 30 minutes, stirring once, until golden. Season with **fresh lemon juice.**

**2. SALSA VERDE**

In a large bowl, whisk ¾ cup **extra-virgin olive oil** with 1½ Tbsp. **fresh lemon juice**, 1 minced **garlic clove** and 3 Tbsp. each of finely chopped **parsley, tarragon, dill, mint and chives.** Season with **salt**. *Makes 1 cup.*

**3. ROASTED CARROT PUREE**

Preheat the oven to 350°. In a large ovenproof skillet, heat 2 Tbsp. **vegetable oil**. Add 3 cups chopped **carrots** (1½ lbs.) and 2 **thyme sprigs;** cook over moderate heat, stirring, until the carrots are browned, 10 minutes. Transfer to the oven and roast for 10 minutes, until the carrots are tender. Pulse in a food processor until chopped. With the machine on, drizzle in 1 cup **extra-virgin olive oil** and ¾ cup **water;** puree until smooth, about 30 seconds. Season with **salt**. *Makes 2¼ cups.*

**MAKE AHEAD** The toppings can be refrigerated overnight. Gently reheat the mushrooms and carrot puree.

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# How to Make Perfect Lasagna



1 **PULSE THE FLOUR,** salt, eggs and water in a food processor until the dough just comes together.



2 **KNEAD THE DOUGH** by hand until smooth and supple, about 10 minutes.



3 **WRAP THE DOUGH** in plastic to prevent it from drying out. Let sit at room temperature for 1 hour.



4 **RUN THE DOUGH** through a pasta machine six times, using a successively narrower setting each time.



5 **CHECK THE TEXTURE:** The pasta sheets should be so thin and delicate that they're almost see-through.



6 **PLACE THE PASTA** between sheets of parchment paper and dust them with flour.



7 **PARCOOK THE PASTA** in a large pot of salted boiling water until al dente.



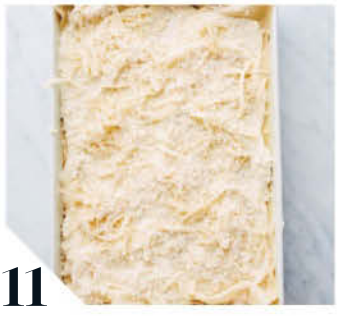
8 **DRAIN THE PASTA** in a colander, rinse under cold running water and then drain again. Toss with oil.



9 **LAYER PASTA** over some of the béchamel in a baking dish, cutting to fit as necessary.



10 **SPREAD BÉCHAMEL** on the pasta, followed by an even layer of the cheeses.



11 **REPEAT THE LAYERS** four more times, ending with the béchamel and cheeses. Bake for 45 minutes.



12 **BROIL THE LASAGNA** until it's browned and bubbly. Let rest for 15 minutes before cutting.

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Off the air, *Chopped* host Ted Allen likes to relax with Rufus Pink, his Maine Coon cat.

# Ted Talks: The Wine Edition

TED ALLEN, THE HOST OF *CHOPPED*, ON THE ETIQUETTE OF HOLIDAY WINE AND THE BOTTLES HE LOVES TO GIVE AND GET.

INTERVIEW BY **RAY ISLE**
PHOTOGRAPH BY **DUSTIN AKSLAND**

**Q. What's your pet peeve about host and hostess gift wines?**

**A.** A host gift should do more than just contribute your percentage of alcohol to the evening. I don't mean to be critical of anyone, but we can all go to a grocery store and pick up any of the bottles there. Making a side journey to a great wine shop is definitely a little more creative. This wonderful wine shop in my neighborhood recently turned me onto this slightly frizzante white from Hungary, of all places. I'd never had a Hungarian wine before. And if I'd been going to a dinner party thrown by a Hungarian American, it would have been even better.

**Q. If you're hosting a holiday dinner, do you feel required to open bottles that people bring?**

**A.** Bear in mind that this is a gift; the host is under no obligation to serve it. But I often open what people bring–though, once in a while, one of my friends who really knows wine will bring over a bottle and press it into my hands and say, "Put this away and drink it later. You've got 50 people here; no one is going to notice how nice this wine is."

NUMBER OF TIMES ALLEN ATTEMPTED TO SABER A CHAMPAGNE BOTTLE ON THE BROOKLYN BRIDGE BEFORE SUCCEEDING

**5**

**Q. What's your advice for wine with holiday meals?**

**A.** People hew to tradition during the holidays. Like me–I'm not going to make a Moroccan, cinnamon-spiced turkey with preserved lemons for a holiday dinner; I insist on having turkey and sage stuffing and gravy, because that's what I want. That means that wine is a great place to branch out. Why not drink a Grenache or a Rhône blend, or three different Pinot Noirs? It's a way to broaden people's horizons and give a little bit of a theme to the dinner.

NUMBER OF GALLONS OF SANGRIA, APPROXIMATELY, THAT ALLEN MAKES PER YEAR

**12**

**Q. What about holiday gifts—what's your strategy?**

**A.** I think it's a fantastic gift to go to a wine shop and get someone six bottles of wine with specific food pairings for each one. This is my long-standing holiday gift to my sister. I write the pairings on little tags and hang them around the necks of the bottles. So when they look at these bottles of wine later, they'll say, "Oh, hey, we're making hamburgers and here's this nice, hearty Zinfandel. Let's crack it open." And then my sister can call me and argue with me about whether I was right. OK, she doesn't really.

**Q. If you're at a dinner and the wine is flawed, should you say anything?**

**A.** I'll tell you a sad story. One time I was at a friend's house, down in the basement, and he showed me all these crates of amazing Bordeaux. I remember thinking, Wow, I hope he got a good deal on them. Then I remember also thinking, Wow, it's really *hot* in here. A little later he came over to a dinner party at our house and brought a jeroboam of this beautiful wine, and we opened it, and it was brown and utterly ruined. What do you do? Do you sneak into another room and open a different bottle? That sounds like something I would do, if only to avoid confrontation! We ended up talking about it, but even then no one could bring himself to say, "Bob, *all* that wine is worthless now."

**Q. What if you're the guest, though, and the wine is flawed?**

**A.** There are feelings at risk here; if it's your boss, do you want to risk offending your boss? I'm inclined to be polite–most of the time–so I'd probably tell a little white lie about it, or just try to avoid the subject.

**Q. What has been your strangest wine experience?**

**A.** It was when they made a music video to go along with the opening theme song for *Queer Eye for the Straight Guy.* They spent a ton of money: We closed the Brooklyn Bridge, we had troupes of dancers, we had a helicopter camera, we had cops and bikers and kids in school buses. And my moment in the video was to saber a bottle of Champagne and then pour it into a fountain of glasses so it would cascade down. There was all this pressure and money riding on this, and all these people and all these cameras pointing at me, and I failed, like, five times. But finally the cork went flying, the wine came gushing out, I got it into the top glass, I looked into the camera and grinned, and that was it. Cut and print.

## 7 favorite wines

**BEST WINE TO DRINK WHILE HANGING OUT WITH RUFUS PINK**
**2013 Laurent Miquel Père et Fils Cinsault-Syrah Rosé ($10)** "Pink wine, of course! But dry. I serve this French rosé all year, not just in summer, because it goes well with almost any food."

**BEST ALTERNATIVE TO OVERPRICED PINOT GRIGIO**
**NV Broadbent Vinho Verde ($10)** "Pinot Grigio is a fine, thirst-quenching white, but I'd never pay more than $10 for it. Instead, I go for a refreshing Vinho Verde from Portugal."

**BEST UNEXPECTED CHOICE FOR A STUBBORNLY TRADITIONALIST TURKEY DINNER**
**2012 Benton-Lane Estate Grown Pinot Noir ($29)** "Turkey can absolutely stand up to a red wine. This bright, concentrated Pinot Noir from Oregon's Willamette Valley is one I love."

**BEST HOSTESS GIFT WHEN YOU CAN'T FIND HUNGARIAN FRIZZANTE**
**2012 Pierre Sparr Pinot Gris ($18)** "The Sparrs have made wine since the reign of King Louis XIV. Their lightly sweet Pinot Gris is widely available and reliably delicious."

**BEST BOTTLE TO BRING TO A PARTY–AND TELL THE HOST TO PUT AWAY TO DRINK LATER**
**2012 Chappellet Mountain Cuvée ($26)** "Chappellet, in Napa Valley, is famous for its beautiful Cabernet Franc. That's hard to find, unfortunately, but this widely available Cabernet blend is also lovely."

**BEST GIFT FOR SOMEONE WHOSE WINE COLLECTION GOT ROASTED IN A HOT BASEMENT**
**2008 Château Durfort-Vivens ($42)** "We love red at my house. This famed Bordeaux is a great wine at a very fair price."

**BEST CHAMPAGNE TO SABER FOR AN OVER-THE-TOP MUSIC VIDEO SHOOT**
**2004 Pol Roger Brut ($114)** "For something special that makes a great gift, I like this bottling from Pol Roger—partly because 2004 was a very good vintage for the Champagne region."

# Bordeaux: Where the Buys Are

IT'S AFFORDABLE, IT'S APPROACHABLE AND YOU CAN DRINK IT AS SOON AS YOU BUY IT. THREE SOMMELIERS—AND F&W'S **MEGAN KRIGBAUM**—SET THE RECORD STRAIGHT ABOUT HOW TO BUY BORDEAUX NOW.







**LONG ONE OF** the world's most sought-after wines, Bordeaux has earned a reputation as being inaccessible to anyone who doesn't have hundreds or even thousands of dollars to spend or years to wait for the bottles to mature in the cellar. But not all Bordeaux comes with a steep price tag or has aggressive tannins that need a decade to mellow out. In fact, the wine has reached a new equilibrium, where drinkers can purchase Bordeaux that really tastes like Bordeaux for $30. For $40 or $50, one can even get wines that have some age on them. F&W's Megan Krigbaum talked with three sommeliers about why now is a fantastic time to drink Bordeaux.

**MEGAN KRIGBAUM** **I love Bordeaux. You love Bordeaux. Why do you think it's fallen out of favor with sommeliers? And why should they start paying attention?**

**EMILY WINES, BEVERAGE DIRECTOR, KIMPTON HOTELS & RESTAURANTS** As a Master Sommelier, I've been noticing over the last few years that when we're giving young somms their exams, they don't know about Bordeaux. It used to be a given that when you were starting out as a wine professional, you learned all of the Bordeaux classifications and all of the different châteaus, and nowadays these guys don't. You look at a lot of wine lists and there just isn't Bordeaux on them, and the sommeliers just don't really care. In their minds, there are a lot of really great Bordeaux alternatives out there that are much more affordable. But Bordeaux is an opportunity to taste Cabernet and Merlot the way they were intended to be: elegant and finessed and with great acidity. These wines are very different from the powerhouse wines of the New World. Bordeaux has heritage and history—and the wines are really incredible with food.

**MK** **Sommeliers aren't the only ones who have lost interest, though, are they?**

**RAJ VAIDYA, HEAD SOMMELIER, DANIEL, NYC** Young people who have some money to spend want to know that what they're buying has character and is valuable and special. And they don't think they are really getting that

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from Bordeaux. There's this notion that all of the wines are made in huge quantities by big châteaus, but at the same time, that the wines are too expensive and buttoned up. People have had less interest in all of that and have been more excited about smaller-production wines from Burgundy and the Rhône.

**MK Prices for Bordeaux have gone insane, driven in part by *en primeur* sales—which means collectors are buying wines before they're even out of the barrel and into the bottle. High ratings from critics have also driven up prices. And yet, there are values to be had?**

**RV** Collectors who spent a fortune on *en primeur* wines, especially in the past 10 to 15 years, ended up with cellars full of Bordeaux they could only resell at a loss. I really don't buy on release from wineries anymore; I pretty much only buy bottles with five or 10 years of age, directly from collectors. So it's a market correction, in essence. It started at the top and came down, obviously, after the prices went really nutso and the economy went bad.



**EMILY WINES TAKES THE $100 BORDEAUX CHALLENGE**

**$20**

**2012 CLARENDELLE BLANC**
This blend of Sémillon and Sauvignon Blanc is from the family that also creates the greatest Bordeaux Blancs, Haut-Brion.

**$80**

**2007 CHÂTEAU BRANE-CANTENAC**
I love the structure of Margaux wines—and, surprisingly, it *is* possible to find affordable ones. This vintage is drinking well right now.

**MK How can average wine drinkers get their hands on good wines from Bordeaux at an affordable price?**

**EW** There are some great little family wineries—places with so much soul and history and heritage—and some good values, even from really luxurious regions. One of the most profound examples is Château Fonbadet, which is right in Pauillac. Their vineyards are intermixed, row by row, with the vines of Mouton and Lafite [two of the region's most renowned producers]. And inevitably, Fonbadet's winemaker Pascale Peyronie told me, every year one of the big châteaus will inadvertently harvest one of her rows, so they'll have to give her one of theirs. So you're drinking some of the most prestigious fruit in Bordeaux—but at just an incredible value, usually around $40.

**TAYLOR PARSONS, BEVERAGE DIRECTOR, RÉPUBLIQUE, LOS ANGELES** When you start to look at regions like Moulis and Listrac and Haut-Médoc and those slightly "inferior" appellations, you find some really great wines that are supertasty and that aren't crazy expensive—many in the $30 range. Poujeaux in Moulis is such a dependable producer, as is Chasse-Spleen. Even in the Médoc, there's Grand-Puy-Lacoste. It's never expensive, usually under $30, and it always delivers. What I'm looking for with Bordeaux, as with all wines, is varietal character, which includes the character of the place and the character of the vintage. And I want all three of those things to exist in relative harmony. These wines really have that.

**RV** And then there are the so-called "off vintages," vintages that are less ripe, less alcoholic, less jammy and fruity. The critics who made the Bordeaux trade so important over the years have favored those rich, fruity flavors. So if you come across vintages that aren't that way, you can find great values—even in old wines. Often, older wine is cheaper than current-release.

**MK How do sommeliers get access to so much aged Bordeaux? And where are you finding the best values?**

**RV** Mostly from private collections. There are a lot of people who bought wines in fairly large quantities over the years and they've come to realize they won't end up drinking them all. Some older wines also do come directly from the château. For example, the Latour we have at Daniel comes from the château. But for the most part, the best values to be had are from collectors who bought these wines at $30, 30 years ago.

**MK So which older vintages are best for finding really great values these days?**

**RV** Going back to the 1960s, '66 is a vintage I quite like. It's something you don't see very often and it's not very highly regarded, but the wines are really pretty, almost Burgundy-like; they're very light. The '75 and '79 come to mind. Depending on the château, '83 is excellent; '88 is great for a high-acid wine; in the 1990s, '94 and '97.

**TP** I have some '02 Calon Ségur that I bought for $40—it's totally mature, and it's delicious. That wine is an awesome value, just because people don't think of that vintage as being particularly great.

**MK The stereotype of Bordeaux is that it's very restrained and austere. Is that a fair assessment?**

**RV** I don't think so. The world of wine is leveling out now. With young Bordeaux, even from excellent producers, you can come across stuff that's pretty drinkable now and has more in common with

OPENING PAGE: BEN ALSOP



RAJ VAIDYA TAKES THE $100 BORDEAUX CHALLENGE

**$45**

**1975 DOMAINE DE CHEVALIER**

Auction house Hart Davis Hart in Chicago has this online from an excellent seller, H.B. Harris, who has an incredible cellar full of great wine in great condition. Domaine de Chevalier is one of my favorite Bordeaux. It's in Pessac-Léognan, an appellation I really like. The wines have a little bit of dirty earthiness to them.

**$30x2**

**2010 DOMAINE DE CHEVALIER (TWO BOTTLES)**

I like the flavors that are already present in this wine, but I think it needs a long time to age to develop more character. I'd drink the 1975 today, but I'd wait 10 years to drink the 2010s. Hopefully, I'll be the guy showing off the $30 label and saying, "Look, I bought this for nothing!"

the fruitier wines from California. At the same time that many California producers are leaning away from that really opulent style, some Bordeaux is kind of reaching toward it.

**MK Is fraud a huge problem when it comes to Bordeaux?**

**RV** You do have to be very fastidious in your sourcing. But to be honest, I think fraud really is starting to become more of an issue in Burgundy. Most of what is falsified in Bordeaux is either Le Pin (which I don't even have on the list at Daniel because the prices are absurd) or Petrus. But it's pretty easy to monitor Petrus and figure out what's real and what's not—there are a lot of telltale signs if you meticulously study the labels and corks like I do.

**TP** No one's faking wines at low prices. What's the point of faking a $30 bottle of Bordeaux?

**MK Seems like white Bordeaux [made from Sémillon and Sauvignon Blanc] is often left out of this discussion. Are those wines worth seeking out?**

**EW** I love white Bordeaux, especially when it's aged. An old white Bordeaux can be like drinking an old white Burgundy from the top producers. There's something about Sémillon that is really special. It's similar to Riesling in that it's delicious, fresh, drinkable when young, but then as it ages, its weight, texture and flavor become completely different. The wines become so fragrant and concentrated and honeyed.

**MK Do you think all Bordeaux needs to be aged?**

**EW** No, I don't think so. There are certainly some examples that need a couple of years, in the reds, anyway—like brawny Cabernet-based wines from Left Bank regions such as Margaux, Pauillac and Graves. But there are some styles from appellations like Entre-Deux-Mers that are fairly approachable in their youth. They're not necessarily wines that you need to hang on to, or even want to. They tend to be very approachable early on.

**RV** In the last 10 to 15 years, the wines have been made in a style that is much more drinkable when young—partly because of technology, but also because the region's been getting warmer, so the grapes are riper and the wines are more opulent and open up sooner. That being said, when you have a great example of something from the '60s or '70s, you understand a very different side of the wine. There's beauty to be found in young Bordeaux, for sure, and young wines in general, but I think the real story is when you go into something older.

**TP** I like drinking young wines and I like drinking old wines. They always tell you different things. It's like with people: When you're talking to a seven-year-old kid, he might tell you something supercool that rocks your world. When you talk to a 60-year-old person, that can be interesting in a totally different way. And wine's a lot like that, too. Does it make sense to take your two bottles of $30 Bordeaux, rent an off-site storage facility and put them away for 15 years? Probably not. It's not cost-effective. But does it make sense to put the wines in your wine fridge, have one bottle that night and return to the other a year later? Yeah, awesome. I love checking in on wines; sometimes they're closed and they don't tell you a lot, and you're like, "OK, I'll come back to it in a couple of years."



TAYLOR PARSONS TAKES THE $100 BORDEAUX CHALLENGE

**$100**

**1996 CHÂTEAU LA LAGUNE**

I get more interested in Bordeaux when it starts to shed some of its more fruity flavors and pick up characteristics best lumped together under the category "Aromas of a Victorian Gentleman's Study": dried leaves, tobacco, cedar, wet soil, shoe leather. The 1996 is really nice right now.

VAIDYA: VIRGINIA ROLLINSON; TAYLOR: JOANNA SOON

# The Basics of Champagne

A SOMMELIER'S FAVORITE PRODUCERS, FLUTES VS. COUPES AND MORE ESSENTIAL FACTS ABOUT CHAMPAGNE FOR THE HOLIDAYS.

BY **MEGAN KRIGBAUM**

## How Bubbles Get into the Bottle

**THE MOST FAMOUS** way to make wine fizzy is using the *méthode traditionelle*, a.k.a. *méthode champenoise*, used in France's Champagne region and many other places, including California and Spain. The wine is fermented in tanks or barrels, just like still wines are, but then it's bottled with more yeast and a little sugar and left to ferment again, producing bubbles. Another, less costly process, called *charmat*, is used to make wines like Prosecco. As with *méthode traditionelle*, the wine is fermented a second time, but in tanks, not bottles–a much quicker way.

**Q: On average, how many bubbles are in a glass of Champagne?**

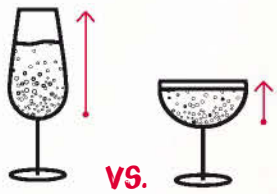
**A) 1,000,000**
**B) 1,000**
**C) 10,000,000**
**D) 100**

*A: 1,000,000*



**TINY BUBBLES**
Experts believe the smaller the bubbles, the finer the wine.

Gérard Liger-Belair, author of *Uncorked: The Science of Champagne*, explains why coupes may be better than flutes.



**FLUTES**
The farther bubbles travel in a glass, the bigger they get.

VS.

**COUPES**
Bubbles don't travel as far in coupes, so they stay small but dissipate fast.

**FIZZY LOGIC**
Crémant de Bourgogne is not as prestigious—or as expensive—as Champagne. But it is made the same way, with the same grapes, and is a great party pick.



**2004 Dom Pérignon**
$160 per bottle



**NV Parigot Crémant de Bourgogne Blanc de Blancs**
$24 per bottle

## Champagne Regions to Watch

In Champagne, the intriguingly named areas of Bouzy and Dizy are new sommelier favorites.

**Bouzy Basics**
**Bouzy, a *grand cru* region, specializes in Champagne made from Pinot Noir grapes. "They're elegant, lush and focused," says sommelier Nathaniel Muñoz of Aubergine in Carmel, California. "I love Paul Bara, Jean Vesselle and Pierre Paillard."**

**Dizy Essentials**
**Muñoz is excited about wines from Dizy's chalky *premier cru* vineyards, too. He is a particular fan of Gaston Chiquet (which has been owned by the same family for eight generations) and Jacquesson (which he says makes ultra-racy, minerally cuvées).**



***Sabering Champagne is a daredevil trend. Word to the wise: Make sure the bottle is ice cold, or you won't get a clean break.***

PHOTOGRAPH: GREG BROOM; CHAMPAGNE COUPE BY WATERFORD



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THE ESSENTIAL

# Holiday Party

planning guide

'Tis the season. The holidays are here, which means it's time to slow the pace, relax and celebrate with family and friends. As our gift to you, we've packed our annual holiday entertaining guide with six stellar wine recommendations and food pairings sure to delight your guests. Plus, we share helpful tips for streamlining party prep, staying on budget and creating a stress-free soirée that you'll be able to sit back and enjoy. Now that party planning is checked off your list, all that's left is to raise a glass and make a toast. Cheers to you and yours.

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## Tip HOST A STRESS-FREE SOIRÉE

Parties are meant to be enjoyed—even by the host. All it takes is a little planning: Instead of a formal sit-down dinner, consider a relaxed cocktail party or buffet-style supper. Choose dishes that can be made in advance so you're not stuck in the kitchen for the hours leading up to your get-together. (Visit foodandwine.com to browse loads of make-ahead crowd-pleasers.) Set up a wine bar so guests can serve themselves. And avoid last-minute scrambling by setting out all your serving pieces, glasses, flatware and napkins the night before your party—plus, a few extra platters in case guests bring goodies to share.

## LAMB PIZZETTES

ACTIVE: 20 MIN
TOTAL TIME: 40 MIN
SERVINGS: MAKES 5 DOZEN PIZZETTES

### INGREDIENTS

- Extra-virgin olive oil, for brushing
- 30 mini 2-inch pitas, separated into 2 rounds each
- ¼ cup chopped mint leaves
- 2 scallions, finely chopped
- 1½ teaspoons ground cumin
- ¼ teaspoon ground cinnamon
- 2 tablespoons pine nuts
- 1 large egg
- Kosher salt
- Freshly ground pepper
- 1 pound ground lamb
- 1 cup Greek-style plain yogurt
- 1½ teaspoons chile oil, plus more for drizzling

### DIRECTIONS

1. Preheat the oven to 425°. Brush 2 large baking sheets with olive oil. Arrange the pitas cut side up on the baking sheets and brush with olive oil. Bake in the upper and lower thirds of the oven, shifting the sheets, for 8 to 10 minutes, until lightly toasted and crisp.
2. Meanwhile, in a large bowl, combine 2 tablespoons of the mint with the scallions, cumin, cinnamon, pine nuts, egg, 1½ teaspoons of salt and ½ teaspoon of pepper. Add the lamb and knead until evenly combined. Spread each pita with a slightly rounded teaspoon of the meat mixture and bake for about 8 minutes, shifting the baking sheets, until the lamb is cooked through.
3. Meanwhile, in a small bowl, whisk the yogurt with the 1½ teaspoons of chile oil and the remaining 2 tablespoons of mint and season with salt and pepper. Spoon small dollops of the yogurt onto the pizzettes and garnish with a drop of chile oil. Serve right away.

MAKE AHEAD: The lamb pizzettes can be baked earlier in the day and reheated gently before serving. The chile-yogurt sauce can be refrigerated overnight.




## BERINGER 2012 KNIGHTS VALLEY CABERNET SAUVIGNON

In the 1960s the Beringer family recognized that the cobbled, alluvial soils of Knights Valley were ideal for growing high-quality wine grapes. Nestled in Sonoma County, Knights Valley continues to provide an exceptional array of grapes from its 600 acre vineyard. The **Beringer Knights Valley Cabernet Sauvignon** is made from over 85 percent Cabernet Sauvignon grapes, expertly blended by world renowned winemaker Laurie Hook with small amounts of Petit Verdot, Merlot, Cabernet Franc, Petite Sirah and Malbec. Aromas of dark blue fruits and spice perfume the nose. Notes of cassis, sweet licorice and a dense core of fruit are balanced by a pleasing acidity and silky, lingering finish.

KNIGHTS VALLEY

# LOCAL KNOWLEDGE

NO. 3

## BALANCING ACT

Knights Valley is a place of searing sun, one of the hottest regions of Sonoma. After sunset, however, temperatures can plummet by as much as 50 degrees. Beringer realized early on that these uncomfortable extremes benefit the grapes, with cold nights preserving the acidity in the ripening fruit. As a result, our Cabernet Sauvignon offers freshness and power in perfect balance. Local knowledge gives us the edge.

BERINGER ESTATES SELECTION



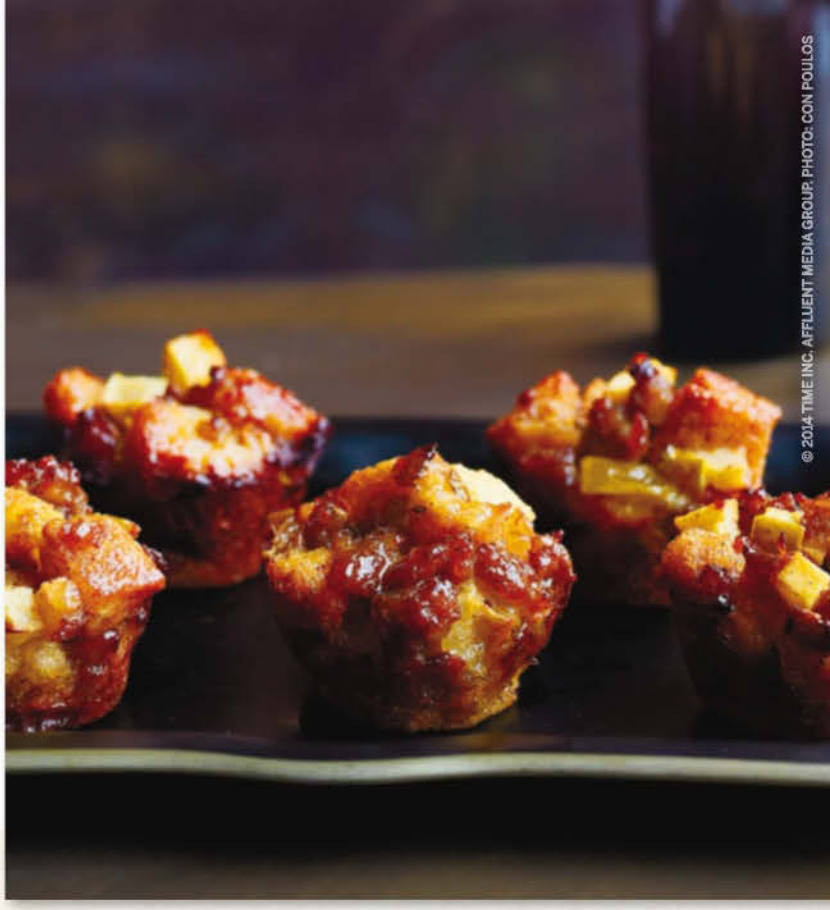

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## Tip PAIRING FOOD & WINE

There's no need to stress over food and wine pairings. Instead of fretting about aromas and flavors, simply choose a wine that has a similar body to your food: Light-bodied wines work best with mild fish and seafood, while more robust, assertive wines are a good match for steak. From there, have fun exploring different combinations. Food and wine are much more accommodating of each other than many people think. For a sure bet, remember some wines in particular, including those from France's Bordeaux region, have been known for centuries for their food-friendly versatility. There's a huge array of bottles to choose from—both red and white and many under $20—so consider surprising your friends with a bottle of affordable Bordeaux this holiday season.

## SAUSAGE-AND-APPLE STUFFING BITES

ACTIVE: 35 MIN
TOTAL TIME: 1 HR
SERVINGS: 24 MINI MUFFINS

### INGREDIENTS

- Vegetable cooking spray
- 4 ounces white country bread, cut into ½-inch cubes (3 cups)
- ¼ cup extra-virgin olive oil
- Kosher salt
- Freshly ground pepper
- 2 tablespoons unsalted butter
- ⅔ cup finely chopped onion
- ⅔ cup finely chopped celery
- ½ pound sweet Italian sausage, casings removed
- 6 garlic cloves, finely chopped
- ¾ teaspoon dried sage
- 1 small Granny Smith apple, peeled and finely chopped
- 4 large eggs, beaten
- 2 tablespoons chicken broth

### DIRECTIONS

1. Preheat the oven to 350°. Grease two 12-cup mini-muffin pans with cooking spray.
2. On a baking sheet, toss the bread with 2 tablespoons of the oil; season with salt and pepper. Bake for about 10 minutes, until toasted. Transfer the croutons to a bowl.
3. Meanwhile, in a large skillet, melt the butter in the remaining 2 tablespoons of oil. Add the onion and celery and cook over moderately high heat, stirring occasionally, until golden, about 5 minutes. Add the sausage, garlic and sage and cook, stirring and breaking up the meat, until no trace of pink remains, 5 minutes. Mix the sausage, apple, eggs and broth into the croutons; season with salt and pepper. Let stand for 5 minutes.
4. Pack the stuffing into the muffin cups and bake for 20 to 25 minutes, until golden. Transfer to a rack and let stand for 5 minutes. Loosen the muffins with a sharp paring knife and lift them out. Serve warm.




## BORDEAUX WINES, FEATURING SEIGNEURS D'AIGUILHE 2011, CASTILLON—CÔTES DE BORDEAUX

Uncork a bottle of Bordeaux and you open the door to centuries of winemaking experience passed down to 7,000 vintners, all with their own unique perspective on how to craft exceptional wine. The region produces wines of unexpected range and quality at a great price for any occasion, whether it's a special gift or a bottle to serve at your next dinner party. For the perfect holiday wine look no further than the **2011 Seigneurs d'Aiguilhe**, produced by **Château d'Aiguilhe**, on the Right Bank of Bordeaux in the Castillon - Côtes de Bordeaux appellation. The bright, medium-bodied Merlot blend (80 percent Merlot, 20 percent Cab Franc) showcases notes of red berries and coffee, with an earthy balance and juicy tannins, and it pairs well with everything from rich holiday fare to dark chocolate, all at the perfect price point. For more on Bordeaux wines visit bordeaux.com/us.

BORDEAUX



There is so much to discover

Bordeaux is home to a new generation of winemakers, each producing wines in their own unique style.

VINS DE

# BORDEAUX

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## Tip SWEET TREATS

Take a cue from fine-dining restaurants that send their guests home with a bonus baked good to enjoy for breakfast or as an indulgent midnight snack. Make extras of whatever you're serving for dessert—cake, cookies, hand pies or bars—or a batch of pretty caramels or fruit-studded chocolate bark, both of which travel well. Wrap individual portions in wax paper or clear cellophane bags tied with bakers twine, and tuck in a copy of the recipe to give guests a sweet reminder of your evening—a bit of take-home holiday cheer.

## PEAR-CRANBERRY HAND PIES

ACTIVE: 25 MIN
TOTAL TIME: 1 HR 30 MIN
SERVINGS: MAKES 8 HAND PIES

### INGREDIENTS

- 2 Bosc pears (1 pound), peeled and cut into ½-inch dice
- ⅓ cup plus 1½ tablespoons sugar
- 1 tablespoon all-purpose flour, plus more for dusting
- ¾ cup fresh or frozen cranberries
- 1 pinch of ground cloves
- 1 pinch of cinnamon
- 1 pinch of kosher salt
- One 14-ounce package cold all-butter puff pastry
- 1 egg, beaten
- Whipped cream or vanilla ice cream, for serving

### DIRECTIONS

1. In a medium bowl, toss the diced pears with ⅓ cup of the sugar, 1 tablespoon of the flour and the cranberries, ground cloves, cinnamon and salt.
2. On a lightly floured work surface, roll out the puff pastry to a 14½-inch square, about ⅛ inch thick. Using a sharp knife, cut the pastry into 8 squares. Spoon the pear filling onto a corner of each square, leaving a ½-inch border. Fold the pastry over the filling to make a triangle and firmly press the edges to seal. Crimp the edges with a fork. Prick the top of each triangle once with the fork to allow steam to escape during baking. Transfer the hand pies to a baking sheet and refrigerate for at least 30 minutes, until chilled.
3. Preheat the oven to 400°. Brush the chilled hand pies with the beaten egg and sprinkle them with the remaining 1½ tablespoons of sugar.
4. Bake the pies for about 30 minutes, until they are golden brown. Let the hand pies cool for at least 5 minutes. Serve with whipped cream or vanilla ice cream.




## GLORIA FERRER BLANC DE NOIRS

**Gloria Ferrer** is anything but shy when it comes to its Pinot pedigree: The winemaker's **Blanc de Noirs** showcases what's possible when you spend more than 25 years cultivating and perfecting Carneros Pinot Noir grapes for sparkling wine. Pour a glass and the first thing you'll note is the wine's rosy hue—a result of a small addition of Vin Gris, which is blended into the base cuvée. Sip to enjoy its fresh berry flavors and lush textures, creamy palate and rich aromas of black cherry and vanilla. Drink this festive pink sparkler on its own for an instant celebration, at dinner with seafood, Thai cuisine, roast pork, quail or foie gras, or with semisweet desserts.




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## Tip OPEN HOUSE

If you have more friends and family than space in your home, consider hosting a holiday open house, where guests can drop in and out over a several-hour stretch. You'll get the chance to catch up with more people, and your guests will appreciate the flexibility during the busy holiday season. Invite guests to drop by at their leisure during a three- or four-hour window during a weekend afternoon. Set out small bites of savory food along with wine, or make it a sweet affair by serving several desserts, sure to please guests young and old.

## STEAMED BACON BUNS WITH HOISIN

TOTAL TIME: 40 MIN
SERVINGS: 4

### INGREDIENTS

- ½ pound thick-cut smoky bacon, cut into 2-inch pieces
- Sixteen ⅛-inch-thick coins peeled fresh ginger
- 1 cup low-sodium chicken broth
- ¼ cup mirin
- ¼ cup unseasoned rice vinegar
- 2 tablespoons sugar
- 1 tablespoon soy sauce
- One 16.3-ounce tube buttermilk biscuit dough (8 biscuits), such as Pillsbury Grands
- Hoisin sauce, Sriracha, sliced scallions, sliced radishes and bread-and-butter pickles, for serving

### DIRECTIONS

1. In a large skillet, cook the bacon and ginger over moderately high heat, turning the bacon once, until lightly browned, about 5 minutes. Spoon off all of the fat in the skillet. Add the chicken broth, mirin, vinegar, sugar and soy sauce to the skillet and simmer over very low heat, turning the bacon occasionally, until it is tender and the liquid is reduced to a syrupy glaze, about 10 minutes. Cover and keep warm.
2. Meanwhile, fill a roasting pan with 2 inches of water and set 4 ramekins in the corners of the pan. Line a 9-by-13-inch baking pan with parchment paper and spray with vegetable oil spray. Arrange the biscuits in the baking pan and set it on top of the ramekins in the roasting pan, over the water. Cover the roasting pan very tightly with foil and bring to a boil over high heat. Steam the biscuits until fluffy and cooked through, about 8 minutes.
3. Carefully split each biscuit with your fingers and arrange them on a platter; spread the bottoms with hoisin sauce and Sriracha and top with the glazed bacon. Drizzle each bun with some of the glaze and garnish with sliced scallions, radishes and pickles. Close the buns and serve right away.

## KING ESTATE 2012 SIGNATURE PINOT NOIR

One sip of **King Estate Signature Pinot Noir** and you'll understand why Oregon's Willamette Valley is celebrated for its world-class Pinot Noir grapes. King Estate is committed to creating exceptional wines through organic and sustainable farming techniques, and those practices shine through in its wines. The grapes are meticulously hand-sorted before de-stemming, fermenting and aging over French oak. The result is a smooth and lush wine with dark fruit aromas underscored by notes of earth and spice. On the palate, round tannins and mellow acidity integrate flawlessly to create an elegant and complex flavor. Drink it on its own, or alongside roast pork or duck, salmon or earthy vegetable dishes.



# Wishing you a bountiful holiday season.

King Estate
OREGON WINES




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## Tip MARKING WINE GLASSES

Avoid the confusion (not to mention waste of wine) that happens when guests lose their drinks in a sea of glasses. Tie different-color ribbons to the stems or have guests personalize their glasses with metallic wine glass markers they can use to write directly on the glass. (Don't worry, the ink washes right off.) For another quick DIY option, trace the bottom of a wine glass on paper and cut out the circle. Punch a hole in the center, then cut a slit from the edge of the circle to the hole. Write a name on the paper circle and slide it onto the stem.

## MINI SPINACH-FETA PIES

ACTIVE: 30 MIN
TOTAL TIME: 50 MIN
SERVINGS: 12 PIES

### INGREDIENTS

- 10 ounces curly spinach, stems discarded
- 3 tablespoons finely chopped yellow onion
- 2½ tablespoons crumbled feta cheese
- Heaping ¼ teaspoon ground allspice
- 1 tablespoon extra-virgin olive oil
- 1 teaspoon fresh lemon juice
- Kosher salt
- Freshly ground black pepper
- One 14-ounce package all-butter puff pastry, thawed
- 1 large egg, beaten
- Sesame seeds, for garnish

### DIRECTIONS

1. In a large saucepan of salted boiling water, blanch the spinach for 30 seconds. Drain and rinse under cool water. Squeeze out as much water as possible from the spinach. Chop the spinach and transfer it to a medium bowl. Add the onion, feta, allspice, olive oil and lemon juice, season with salt and pepper and mix well.
2. Line a baking sheet with parchment paper. On a lightly floured work surface, using a lightly floured rolling pin, roll out the puff pastry 1/8 inch thick. Using a 3½-inch round biscuit cutter, cut out 12 rounds; transfer them to the prepared baking sheet. Working with one round at a time, brush the edge with some of the beaten egg, then mound about 1 tablespoon of the spinach filling in the center. Bring three sides of the dough together in the center to form a triangle and pinch to seal. Repeat with the remaining pastry rounds, egg wash and spinach filling.
3. Brush the pastries all over with the beaten egg and sprinkle with the sesame seeds. Bake for 18 to 20 minutes, until the pastry is puffed and golden. Serve hot.

## MÉNAGE À TROIS PROSECCO

Is there a happier sound than the pop of a bottle of bubbly? For instant sparkling Italian flair, reach for **Ménage à Trois Prosecco.** Fun-loving from the first sip to the last, this wine boasts delicate, tongue-tickling bubbles that elegantly rise to the surface of the glass, while sweet floral notes delight the nose. Made in the traditional Charmat method, it has bright, refreshing flavors of citrus and green apple and a crisp, clean finish that make the sparkler wonderful sipped on its own. Or enjoy it alongside prosciutto, aged cheeses, nuts, fried foods and fresh fruit desserts.



NEW

Ménage à Trois

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## Tip BUILD A WINE BAR

Avoid playing bartender all night by setting up a self-serve wine bar ahead of time. Save money by buying wine in bulk: Ask your local wine shop whether they offer a discount when you buy multiples. Select one white varietal and one red, and set up a bar in a spot that will be easily accessible. When guests arrive, pour them a glass and tell them they're welcome to help themselves to more. If you don't have a bar cart, set a pretty tray on a buffet table and stock it with glasses, a wine opener and cocktail napkins.

## CRAB CAKES WITH HORSERADISH CREAM

ACTIVE: 30
TOTAL TIME: 30
SERVINGS: SERVINGS 4

### INGREDIENTS

- ½ cup sour cream
- ½ cup mayonnaise
- 2 tablespoons drained bottled horseradish
- 1 pound lump crabmeat, picked free of shell
- 1 cup dry bread crumbs
- 3 scallions including green tops, chopped
- ¼ cup chopped fresh parsley
- Pinch cayenne
- ¼ teaspoon kosher salt
- ¼ teaspoon freshly ground pepper
- 3 tablespoons cooking oil

### DIRECTIONS

1. In a small bowl, whisk together the sour cream, ¼ cup of the mayonnaise, and the horseradish.
2. In a large bowl, combine the crabmeat, the remaining ¼ cup mayonnaise, ¼ cup of the bread crumbs, the scallions, parsley, cayenne, salt and pepper. Shape the crab mixture into eight patties. Coat the patties with the remaining ¾ cup bread crumbs and pat off the excess.
3. In a large nonstick frying pan, heat the oil over moderate heat. Working in batches if necessary, fry the cakes until golden brown and crisp, about 2 minutes. Turn and fry until golden brown on the other side, about 2 minutes longer. Drain on paper towels. Serve with the horseradish cream.




## NAPA CELLARS 2013 CHARDONNAY NAPA VALLEY

In Napa Valley, cool ocean breezes and blankets of thick fog rolling in from San Francisco and Marin Bay create the ideal environment to cultivate fruit for **Napa Cellars 2013 Chardonnay**. The unique coastal microclimate allows for a longer growing season, giving the grapes more time on the vine to develop rich, nuanced flavors and energetic acidity. Inhale the delicate aromas of grapefruit, honey, melon and baked apple. Sip to experience a palate of crème fraîche, butterscotch and pear, integrated with toasted oak. The wine's smooth, balanced acidity and subtle notes of warm clove and anise make it a perfect complement to soft cheeses, cream sauces and poultry.




# NAPA REDEFINED

At Napa Cellars, we're putting a modern spin on classic Napa wines, combining Napa's legendary terroir with contemporary sensibilities to create delicious wines that possess all of the character you've come to expect from Napa, but with an attitude and price that we think you'll find rather refreshing. In doing so, we're redefining what Napa wine can be. Cheers!

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# FAMOUS FOOD FAMILIES' FAVORITE Holiday Dishes

*Exceptional recipes from three generations of Batali men, Jacques and Claudine Pépin, the Voltaggio brothers, the latke-loving cousins behind NYC's Russ & Daughters and more DNA-sharing talents.*

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Kate Heddings &
Yaran Noti
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Christina Holmes
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## The Pépins

**JACQUES PÉPIN**
**CLAUDINE PÉPIN**

The father-daughter duo have appeared side by side on television and co-authored books together, with Claudine always playing the pupil. When it comes to soufflé, though, Claudine is the master.

### CLAUDINE ON HER GRANDMOTHER'S SOUFFLÉ...

*"My father told me that when his parents got married, his mother didn't know how to cook. But she knew my grandfather liked soufflé, so she tried to make one. Having never tried this before, she didn't separate the eggs. It still worked! My father later published the recipe in his book* The Apprentice."

### ...AND ON THIS INVENTIVE VERSION

*"Seven or eight years ago, I changed the recipe—I took out some of the cheese and replaced it with cauliflower. Now, heaven forbid, in a completely un-French way, I serve this soufflé as a side dish—but never to my father."*

CAULIFLOWER-AND-GRUYÈRE SOUFFLÉ, P. 202



## JACQUES ON HOW HE KNOWS IT'S HOLIDAY TIME

*"The smell of roasting chestnuts in the house: That's Christmas for my daughter Claudine and me."*

### Wine-Braised Pork with Chestnuts and Sweet Potatoes

Active **30 min;** Total **3 hr 40 min**
Serves **8**

- **One 4-lb. boneless pork shoulder**
- **2 tsp. kosher salt, plus more for seasoning**
- **Pepper**
- **1 onion, finely chopped**
- **5 garlic cloves, crushed**
- **3 cups chicken stock or low-sodium broth**
- **½ cup dry white wine**
- **5 parsley sprigs, plus chopped parsley for garnish**
- **3 thyme sprigs**
- **1½ lbs. sweet potatoes (about 3 medium), peeled and cut into 2-inch pieces**
- **1 lb. vacuum-packed roasted peeled chestnuts (3 cups)**

**1.** Season the pork with the 2 teaspoons of salt and 1 teaspoon of pepper. Heat a large cast-iron casserole over moderately high heat. Add the pork, fat side down, and add ½ cup of water. Cook until all of the water has evaporated, about 5 minutes. Continue to cook over moderate heat until the pork is golden brown, about 8 minutes. Flip the pork and cook, turning occasionally, until browned all over, about 5 minutes longer.

**2.** Add the onion and garlic to the casserole and cook, stirring occasionally, until lightly golden, about 5 minutes. Add the stock, wine and parsley and thyme sprigs and bring to a simmer. Cover and cook over low heat, turning once, until the pork is just tender, 2½ hours. Add the sweet potatoes and chestnuts, cover and cook until the pork and sweet potatoes are very tender, 30 minutes.

**3.** Transfer the pork to a cutting board and let rest for 10 minutes. Using a slotted spoon, transfer the sweet potatoes and chestnuts to a platter. Strain the jus into a bowl and degrease with a spoon; season with salt and pepper.

**4.** Slice the pork and arrange it on top of the vegetables. Garnish with parsley and serve with the jus. *—Jacques Pépin*

**WINE** Medium-bodied Côtes du Rhône is rich enough to go with this pork and has enough fruit to go with sweet potatoes. Pour the 2012 Château Pesquié Terrasses Rouge or the 2012 Domaine de la Janasse.

FOOD STYLIST: SIMON ANDREWS; MARKET EDITOR: SUZIE MYERS. PÉPIN PORTRAIT: MARC FIORITO/GAMMA NINE PHOTOGRAPHY



The Gillinghams

**KAREN GILLINGHAM**
**SARA KATE GILLINGHAM**

Food stylist and former *Los Angeles Times* columnist Karen Gillingham used to cook a ton for the holidays. When her daughter Sara Kate was young, the family moved a couch into the kitchen so they could all hang out. Inspired by her mother (but claiming to be a "tidier" cook), Sara Kate grew up to found the online food and kitchen-design magazine The Kitchn.

## Avocado Toasts with Oaxacan Sesame Sauce

Total **30 min**
Makes **12 toasts**

This spicy sesame, peanut and almond sauce is one of Karen Gillingham's go-to homemade holiday gifts for friends.

- **1 cup sesame seeds (4 oz.)**
- **⅓ cup raw slivered almonds**
- **⅓ cup raw peanuts**
- **1 tsp. crushed red pepper**
- **1 cup peanut oil**
- **Salt**
- **2 Hass avocados, cut into ½-inch chunks**
- **1 Tbsp. fresh lime juice**
- **Twelve ½-inch-thick slices of baguette, toasted**
- **Chopped cilantro, for garnish**

**1.** In a medium skillet, toast the sesame seeds, almonds and peanuts over moderate heat, stirring occasionally, until they are golden and fragrant, about 7 minutes. Transfer to a food processor and let cool completely.

**2.** Add the crushed red pepper and peanut oil to the food processor and pulse until a chunky sauce forms. Scrape the sauce into a bowl; season with salt.

**3.** In a medium bowl, toss the avocados with the lime juice and season with salt. Mash the avocado onto the toasts and transfer to a platter. Spoon some of the sesame sauce on top, garnish with chopped cilantro and serve, passing additional sesame sauce at the table.

**MAKE AHEAD** The sesame sauce can be stored in an airtight container for up to 1 week.

## Pumpkin-and-Chickpea Hummus with Jalapeño Oil

Total **30 min;** Serves **8**

Sara Kate Gillingham blends pumpkin puree into her hummus, then tops the dip with crunchy candied pumpkin seeds and a fragrant, fiery jalapeño-and-cilantro oil.

JALAPEÑO OIL

- **¼ cup grapeseed or canola oil**
- **2 Tbsp. minced cilantro**
- **1 Tbsp. minced seeded jalapeño**
- **Salt**

PUMPKIN SEEDS

- **¼ cup pumpkin seeds**
- **2 tsp. grapeseed or canola oil**
- **1 Tbsp. sugar**
- **Pinch of cayenne**
- **Salt**

HUMMUS

- **One 15-oz. can chickpeas, rinsed and drained**
- **1 cup pumpkin puree**
- **¼ cup tahini**
- **3 Tbsp. fresh lemon juice**
- **3 Tbsp. water**
- **2 small garlic cloves, finely chopped**
- **½ tsp. ground cumin**
- **Salt**

**1. Make the jalapeño oil** In a small saucepan, heat the oil over moderate heat until hot but not shimmering, about 3 minutes. Transfer to a small bowl and stir in the cilantro and jalapeño. Let cool completely, then season with salt.

**2. Meanwhile, make the pumpkin seeds** In a small skillet, toast the seeds in the oil over moderate heat, stirring occasionally, until just starting to brown, about 5 minutes. Add the sugar, cayenne and a generous pinch of salt and cook, tossing, until the sugar melts and the seeds are browned, about 2 minutes longer. Transfer to a plate to cool completely, then break into small pieces.

**3. Make the hummus** In a food processor, combine all of the ingredients except the salt and puree until smooth, then season generously with salt. Scrape the hummus into a serving bowl. Drizzle some of the jalapeño oil on top, garnish with the candied pumpkin seeds and serve.

**SERVE WITH** Tortilla chips or pita chips.

**MAKE AHEAD** The candied pumpkin seeds can be stored in an airtight container for up to 3 days. The jalapeño oil and hummus can be refrigerated separately overnight. Bring to room temperature before serving.

## KAREN ON HER CHRISTMAS SESAME SAUCE

*"The only Christmas I spent without any family was when I was in Oaxaca, Mexico. I went to this hole-in-the-wall café, and they had a bowl of delicious sesame sauce. The people who owned the café said you could drizzle it on soup or put it on roast chicken. When I got home, I immediately made it in the food processor. I love it on a piece of toast with avocado."*

PORTRAIT: COURTESY OF THE GILLINGHAMS



**In addition to avocado toasts, Karen Gillingham's sesame sauce is also fantastic on eggs and grilled fish.**

*Spoon by Kate Spade for Lenox; copper plate from Herriott Grace.*



# The Batalis

**ARMANDINO BATALI**
**MARIO BATALI**
**BENNO BATALI**
**LEO BATALI**

All three generations of the Batali family have impeccable cooking credentials: Armandino founded Salumi Artisan Cured Meats in Seattle; his world-famous son, Mario, has 26 restaurants; and his grandkids (Mario's sons) Benno and Leo released their first cookbook, *The Batali Brothers Cookbook*, last year, at ages 16 and 14 respectively (their dad hardly helped at all).





**Mario's pork roast is an easier version of a traditional Christmas porchetta. Benno and Leo's pork chops, ABOVE, are a thank-you to their dad for teaching them to love fennel.**

*Platters by Joan Platt Pottery; plates from Herriott Grace.*

## MARIO ON HIS HOLIDAY ROAST

*"My porchetta is a little bit lighter than Dad's. It lasts until New Year's Eve; we stack the leftover meat on rye bread with homemade hot sauce and roasted potatoes."*

PORTRAIT: COURTESY OF THE BATALIS

COVER RECIPE

## Mario's Easy Roman-Style Pork Roast

Active **30 min;** Total **3 hr 30 min;** Serves **8**

- **¼ cup extra-virgin olive oil**
- **1 yellow onion, thinly sliced**
- **1 fennel bulb, cored and thinly sliced, 2 Tbsp. fronds chopped and reserved**
- **2 lbs. sweet Italian sausage, casings discarded**
- **2 Tbsp. fennel seeds**
- **2 Tbsp. chopped rosemary**
- **6 garlic cloves, thinly sliced**
- **1 Tbsp. pepper, plus more for seasoning**
- **Kosher salt**
- **2 eggs, beaten**
- **4 medium red onions, peeled and halved**
- **One 5-lb., boneless pork shoulder, butterflied 1 inch thick (roughly a 10-by-14-inch rectangle)—have your butcher do this**

**1.** In a large skillet, heat 2 tablespoons of the oil until shimmering. Add the yellow onion and sliced fennel and cook over moderate heat, stirring occasionally, until softened, 10 minutes. Add the sausage, fennel seeds, rosemary, garlic and the 1 tablespoon of pepper and cook, breaking up the meat, until the sausage is browned, about 5 minutes. Season with salt. Transfer the mixture to a bowl and let cool. Stir in the eggs and fennel fronds.

**2.** Preheat the oven to 350°. Place the red onions in a large roasting pan. Arrange the pork on a work surface and season with salt and pepper. Spread the sausage mixture over the pork, leaving a 1-inch border all around. Starting at a long side, roll up the pork and tie with kitchen twine at 1-inch intervals. Rub with the remaining 2 tablespoons of oil and place on top of the red onions. Roast the pork for about 2½ hours, basting occasionally with any pan juices, until an instant-read thermometer inserted in the center of the meat registers 160°. Transfer to a cutting board and let rest for 15 minutes.

**3.** To serve, discard the strings. Cut the pork into 1-inch-thick slices and serve with the red onions. *—Mario Batali*

**WINE** Red wines from Italy's northern Trentino region tend to have very concentrated fruit flavors and high acidity, excellent with over-the-top meat dishes like this pork shoulder. Try the 2011 Foradori Teroldego or the 2011 Alois Lageder Lagrein.

## Armandino's Herb-Rubbed Porchetta

Active **30 min;** Total **3 hr 50 min** Serves **8**

- **3 Tbsp. dried rosemary**
- **2 Tbsp. dried lavender**
- **10 garlic cloves, peeled**
- **½ cup plus 2 Tbsp. extra-virgin olive oil**
- **One 1-lb. pork tenderloin**
- **Kosher salt and pepper**
- **One 5-lb., skin-on meaty pork belly (about 1½ inches thick)**
- **4 carrots, cut into ½-inch pieces**
- **2 medium onions, cut into ½-inch pieces**
- **1 medium fennel bulb, cored and cut into ½-inch pieces, 2 Tbsp. fronds chopped and reserved**
- **1½ cups dry Marsala wine**

**1.** Preheat the oven to 350°. In a blender, combine the rosemary and lavender with 6 of the garlic cloves and ½ cup of the olive oil; puree until smooth.

**2.** Season the tenderloin with salt and pepper. Make 4 evenly spaced 1-inch-deep slits in the tenderloin and insert the remaining 4 garlic cloves. Rub 2 tablespoons of the herb oil over the tenderloin.

**3.** Place the pork belly skin side down on a work surface, season with salt and pepper and rub with the remaining herb oil. Place the pork tenderloin on top of the pork belly and roll the belly tightly around the tenderloin. Tie with kitchen twine at 1-inch intervals. Rub the remaining 2 tablespoons of olive oil all over the outside of the pork belly.

**4.** Combine the carrots, onions, fennel pieces and Marsala in a large roasting pan. Top with the pork and roast for 2½ to 3 hours, basting occasionally, until the skin is deeply golden and crispy and an instant-read thermometer inserted in the thickest part of the pork registers 150°. Transfer the pork to a cutting board and let rest for 20 minutes. Stir the fennel fronds into the vegetables. Using a serrated knife, slice the porchetta crosswise about 1 inch thick and serve with the vegetables. *—Armandino Batali*

**WINE** Rich, succulent roasts like porchetta call for a bold red wine with a firm tannic structure. Umbria's Sagrantino di Montefalco wines are great picks. Pour the 2008 Antonelli or the 2008 Arnaldo Caprai Collepiano.

## Benno and Leo's Brined Pork Chops with Fennel

Active **45 min;** Total **1 hr 10 min plus overnight brining** Serves **8 to 10**

- **1 cup kosher salt, plus more for seasoning**
- **1 cup packed light brown sugar**
- **12 whole black peppercorns**
- **4 bay leaves**
- **Six 1-lb. pork rib chops (1¼ inches thick)**
- **½ cup extra-virgin olive oil**
- **3 medium fennel bulbs—halved, cored and thinly sliced (8 cups), 2 Tbsp. fronds chopped and reserved**
- **2 sweet onions, halved and thinly sliced**
- **1 tsp. crushed red pepper**
- **1 Tbsp. fennel pollen or 1 tsp. ground fennel**
- **Black pepper**
- **¾ cup dry white wine**
- **1 cup all-purpose flour**

**1.** In a small saucepan, combine the 1 cup of salt with the sugar, peppercorns, bay leaves and 2 cups of water and bring to a simmer, stirring to dissolve the salt and sugar. Pour the brine into a large pot and add 4 cups of cold water. Let cool. Add the pork chops, cover and refrigerate overnight.

**2.** Remove the pork from the brine; discard the brine. Pat the chops dry and let stand at room temperature for 30 minutes.

**3.** Preheat the oven to 450°. In a large, deep skillet, heat ¼ cup of the oil until shimmering. Add the sliced fennel, onions, crushed red pepper and fennel pollen, season with salt and black pepper and cook over moderate heat, stirring occasionally, until lightly golden and tender, 15 minutes. Add the wine and simmer until almost evaporated, about 2 minutes. Scrape into a large roasting pan. Wipe out the skillet.

**4.** Place the flour in a shallow baking dish. Season the chops on both sides with salt and black pepper, then dredge in the flour, tapping off the excess. Heat 2 tablespoons of the oil in the skillet. Add 3 of the chops and cook over moderately high heat until deep golden, 4 to 5 minutes per side. Transfer the chops to the roasting pan. Repeat with the remaining 2 tablespoons of olive oil and pork chops.

**5.** Roast the chops for 18 to 20 minutes, until an instant-read thermometer inserted in the center registers 135°. Transfer to a platter and let rest for 5 minutes. Season the vegetables with salt and black pepper and stir in the fennel fronds. Serve the chops with the vegetables. *—Benno & Leo Batali*

**WINE** Pinot Noir from Mendocino County's cool Anderson Valley is known for its elegant red fruit and spice, nice with these pork chops. Serve the 2012 Navarro or the 2012 Drew Fog-Eater.



The Russ Cousins

**NIKI RUSS FEDERMAN**
**JOSHUA RUSS TUPPER**

The two cousins are the fourth generation of their family to run the iconic Russ & Daughters, a New York City store (with a brand-new sit-down café) that specializes in exceptional smoked fish. Patrons, who are often fourth-generation customers themselves, will spend hours waiting on line in the store as part of their holiday tradition.

## JOSHUA ON SERVING CAVIAR

*"The best way to experience caviar is on eggs. It doesn't have to be superfancy caviar, either. A few years ago, for Christmas Eve, a friend of mine made soft scrambles with paddlefish caviar on top, and they were just spectacular."*

## NIKI ON HER GENERATIONS-OLD LATKE RECIPE

*"Who took notes back in the day? There is no recipe archive. It was just, 'This is how to make latkes.' These latkes are very traditional–my favorite way to eat them is with crème fraîche, smoked salmon and salmon roe on top."*

### Soft-Scrambled Eggs with Caviar and Toasted Challah

Total **15 min;** Serves **4**

- **8 large eggs, beaten**
- **2½ Tbsp. cold unsalted butter, cubed**
- **Salt**
- **Paddlefish caviar and toasted challah, for serving**

In a large nonstick skillet, combine the eggs with 2 tablespoons of the butter and a pinch of salt. Cook over moderately low heat, stirring constantly, until small curds form and the eggs are creamy, about 8 minutes. Remove from the heat and stir in the remaining ½ tablespoon of butter until melted; season with salt. Transfer the eggs to plates and serve with caviar and toasted challah. *—Joshua Russ Tupper*

**WINE** Caviar and Champagne are always delicious together. Serve these creamy eggs with a delicate, Chardonnay-based bottling, like the NV Pierre Péters Cuvée Réserve or the NV Pierre Gimmonet Brut.

### Best-Ever Potato Latkes

Total **50 min;** Serves **6**

- **2½ lbs. baking potatoes, peeled and coarsely shredded on a box grater**
- **1 medium onion, coarsely shredded on a box grater**
- **2 large eggs, beaten**
- **½ cup finely chopped scallions**
- **¼ cup matzo meal**
- **3 Tbsp. unsalted butter, melted and cooled slightly**
- **2 tsp. kosher salt**
- **½ tsp. black pepper**
- **½ tsp. baking powder**
- **Vegetable oil, for frying**
- **Applesauce, sour cream, smoked salmon and salmon roe, for serving**

**1.** In a colander set over a large bowl, toss the potatoes with the onion and squeeze dry. Let the potatoes and onion drain for 2 to 3 minutes, then pour off the liquid in the bowl, leaving the starchy paste at the bottom. Add the potatoes and onion, along with the eggs, scallions, matzo meal, butter, salt, pepper and baking powder; mix well.

**2.** In a large skillet, heat an ⅛-inch layer of oil until shimmering. Spoon ¼-cup mounds of the latke batter into the skillet about 2 inches apart and flatten slightly with a spatula. Fry the latkes over moderately high heat, turning once, until golden and crisp, 5 to 7 minutes. Transfer the latkes to paper towels to drain, then transfer to a platter. Repeat to make the remaining latkes, adding more oil to the skillet as needed. Serve with applesauce, sour cream, smoked salmon and salmon roe. *—Niki Russ Federman*

**MAKE AHEAD** The latkes can be fried early in the day; recrisp on a baking sheet in a 350° oven.

**WINE** Salty, crispy fried foods like latkes are made even better when paired with sparkling wine–either Champagne, like the NV Nicolas Feuillatte Brut Réserve, or something more affordable, like the NV Vilarnau Brut Cava from Spain.

PORTRAIT: COURTESY OF THE RUSS FAMILY



**Russ & Daughters is known for its Gaspé Nova smoked salmon; Niki uses it to top her latkes.**

*Brass plates and forks from Michele Varian; plates by Jan Burtz from ABC Carpet & Home.*



The Voltaggios

**BRYAN VOLTAGGIO**
**MICHAEL VOLTAGGIO**

The brothers are in many ways opposites: Bryan takes a homier approach to food at his seven restaurants in Maryland, while Michael is more avant-garde at his Los Angeles restaurant, Ink. Yet they grew up (along with their sister, Staci) with the same love of *Star Wars* and their mom Sharon Mangine's Christmas recipes.

## SHARON ON HER CHRISTMAS-MORNING CASSEROLE

*"Christmas is crazy when you have three kids, so I would set the casserole up the night before, and in the morning, when all the chaos was happening, I'd pop it in the oven and they'd have something to eat. At other times of the year, I come across the recipe and think, I should make that. It would be a great dinner."*

## SHARON ON THE WHOOPIE PIES HER KIDS ADORE

*"I got the recipe from my mom. The original recipe is in my grandmother's handwriting, and I never tweaked a thing."*



**This eggy, cheesy casserole is packed with mushrooms, ham and pepperoni (p. 200).**

*Baking dish by Revol.*

PORTRAIT: COURTESY OF THE VOLTAGGIOS



To make her chocolate whoopie pies for the holidays, Sharon fills them with vanilla cream cheese and rolls them in crushed candy cane (p. 200).



# The Moormans

**SASHI MOORMAN**
**AKIKO MOORMAN**

Leaving the Christmas potlucks of their Alaskan childhood behind, the Moorman siblings came to the Lower 48 to pursue culinary careers. Sashi runs the Piedrasassi winery in California; Akiko, after working under David Chang, is a restaurant consultant in Chicago. They meet up for Christmas in California, where they rent a house with a relationship-saving feature: two kitchens.



## AKIKO ON HER SALMON

*"I like to bring my life into my food. Being from Alaska, I make salmon, and being half Japanese, I use miso on it."*

### Salmon with Pickled Carrots and Bacon-Fried Potatoes

Total **1 hr plus overnight marinating;** Serves **4**

- **⅓ cup Dijon mustard**
- **3 Tbsp. whole-grain mustard**
- **3 Tbsp. honey**
- **3 Tbsp. white miso**
- **¼ cup plus 1 Tbsp. red wine vinegar**
- **Four 6-oz. salmon fillets**
- **1 tsp. pickling spice**
- **½ tsp. sugar**
- **1 tsp. salt, plus more for seasoning**
- **½ lb. medium carrots, shaved lengthwise with a vegetable peeler**
- **¼ lb. bacon, finely chopped**
- **1¼ lbs. baking potatoes, peeled and cut into ¾-inch dice**
- **Pepper**
- **2 Tbsp. chopped chives**
- **1 Tbsp. canola oil**

**1.** In a small baking dish, whisk both mustards with the honey, miso, 1 tablespoon of the vinegar and 1 tablespoon of water. Add the salmon fillets and turn to coat. Cover and refrigerate overnight.

**2**. Meanwhile, in a small saucepan, combine ¼ cup of water and the remaining ¼ cup of vinegar with the pickling spice, sugar and 1 teaspoon of salt. Bring just to a simmer. Let cool completely, then transfer to a bowl. Add the carrot ribbons and toss to coat. Cover and refrigerate for at least 4 hours or overnight; toss occasionally.

**3.** Preheat the oven to 350°. In a large ovenproof skillet, cook the bacon over moderate heat until browned, about 7 minutes. Using a slotted spoon, transfer the bacon to paper towels to drain. Add the potatoes to the skillet and cook over moderately high heat until browned on the bottom, about 3 minutes. Toss the potatoes, season with salt and pepper and bake in the oven for about 15 minutes, until tender. Stir in the bacon and chives and transfer to a plate; keep warm. Leave the oven on; wipe out the skillet.

**4.** Remove the salmon fillets from the baking dish; scrape off any excess marinade. In the skillet, heat the oil until shimmering. Add the fillets skin side down and cook over moderate heat until browned and crisp, about 4 minutes. Turn and cook until browned on the bottom, 2 to 3 minutes. Transfer the skillet to the oven and bake for 5 minutes, until the salmon is medium. Serve the salmon with the carrots and the potatoes. —*Akiko Moorman*

**WINE** This intensely flavorful salmon dish is terrific with a fragrant California Pinot Noir. Try one made by Sashi Moorman, like the 2012 Sandhi Sta. Rita Hills, or another from Santa Barbara County, like the 2012 Tyler.

PORTRAIT: COURTESY OF THE MOORMANS



**SASHI ON THE IDEAL HOLIDAY WINE**

*"You can't sit around a fire and drink really acidic wine. You need something warmer and more cuddly, and Syrah fits that bill."*

**Sashi calls Syrah "cuddly." But it's also bold enough to pair with his brawny skirt steak with anchovy-caper sauce (p. 202).**

*Platter by Joan Platt Pottery; bowl from Herriott Grace.*

### THE STADLERS ON SERVING THEIR RED-COOKED CHICKEN

*"It's easier and faster to break down the chicken," Cara explains. "For company, I serve it whole!" Cecile maintains. "That has never happened, Mom," Cara says.*



**Red-cooked chicken, a traditional Chinese dish, gets its trademark color from braising in Shaoxing wine.**

*Bowl from ABC Carpet & Home; flatware from Horne; napkin by Deborah Rhodes.*



## The Stadlers

**CECILE STADLER**
**CARA STADLER**

Cara, named an F&W Best New Chef earlier this year, and her mom, Cecile, ran one of Beijing's only supper clubs—almost killing each other in the process. After making peace, they opened a restaurant, Tao Yuan, in their home state of Maine. They cook Cara's versions of her mother and grandmother's traditional Chinese recipes, including much-coveted handmade dumplings.

### Red-Cooked Chicken with Potatoes and Eggs

Active **45 min;** Total **1 hr 10 min**
Serves **4**

- **2 Tbsp. canola oil**
- **One 3¾-lb. chicken, cut into 8 pieces**
- **Kosher salt and pepper**
- **1 small onion, chopped**
- **One 1-inch piece of peeled fresh ginger, cut into ¼-inch rounds**
- **3 star anise pods**
- **2 dried hot red chiles**
- **2 garlic cloves, crushed**
- **½ cup Shaoxing wine or dry vermouth**
- **¼ cup soy sauce**
- **3 Tbsp. packed light brown sugar**
- **1¼ cups chicken stock or low-sodium broth**
- **2 Yukon Gold potatoes (1 lb.), peeled and cut into ¾-inch pieces**
- **4 small carrots, cut into ¾-inch pieces**
- **4 large eggs**
- **Chopped cilantro and scallions, for garnish**
- **Steamed rice, for serving**

**1.** In a large, deep skillet, heat the oil until shimmering. Season the chicken lightly with salt and pepper and add to the skillet skin side down. Cook over moderately high heat, turning occasionally, until browned all over, 10 to 12 minutes. Transfer the chicken to a plate.

**2.** Add the onion to the skillet and cook over moderate heat, stirring occasionally, until softened and browned, about 7 minutes. Add the ginger, star anise, chiles and garlic and cook, stirring, until fragrant, about 1 minute. Add the wine, soy sauce, sugar and chicken stock and bring to a boil. Add the potatoes and carrots and return to a boil. Nestle the chicken in the skillet, cover and braise over moderately low heat, turning occasionally, until the vegetables are tender and the chicken is cooked through, 15 to 20 minutes. Discard the star anise and chiles.

**3.** Meanwhile, in a medium saucepan, cover the eggs with water and bring to a boil. Simmer over moderate heat for 8 minutes, then cool under running water. Peel the eggs and quarter lengthwise.

**4.** Gently submerge the eggs in the stew and spoon into shallow bowls. Garnish with chopped cilantro and scallions and serve with steamed rice. *—Cara & Cecile Stadler*

**MAKE AHEAD** The stew can be refrigerated overnight. Reheat gently and add the eggs before serving.

**WINE** Oregon's Willamette Valley produces Pinot Noir that has a lot of spice notes that go well with this dish. Try the 2012 Ken Wright Cellars Willamette Valley or the 2012 Lemelson Thea's Selection.



**MO ROCCA**

## *What I Learned from Grandmas*

*I used to think it was acceptable, maybe even charming, that I didn't know how to cook—until I got to my mid-40s, and I realized it was just pathetic. Unfortunately, I lost my grandmother, the woman who lovingly prepared sumptuous Sunday dinners for the whole family (to be clear, I didn't actually "lose" her—she died). So I did the next logical thing: I got myself a TV show where I could learn to cook from other people's grandparents. Over three seasons of* My Grandmother's Ravioli, *I've learned a whole lot from more than 40 grandparents in kitchens all over the country.*

### ON COOKING

Most grandparents have little use for measuring—"a little bit of this, a little bit of that" is as far as they go. Irish grandma Peggy Guiliano from Caldwell, New Jersey, doesn't even measure when she bakes her scones. "I trust in the Lord," she says.

### ON GROOMING

I'm not sure if it's some biological predisposition, but grandmothers can't stand facial hair. Mary Gray from Fishkill, New York, rails against the "young, good-looking men hiding their faces behind mustaches and beards." I'm sure Mary would have even asked James Beard to shave off his mustache before he ever set foot in her kitchen. (FYI: James Beard didn't have a beard. If he did, Mary wouldn't have let him in the house.)

### ON DOMESTIC PEACE

Joenie and Bill Haas have been married for more than 40 years, and they built their Minnesota lake house together log by log. How did they not turn their power tools on each other at least once? Joenie says they walk away from fights and make lunch dates at restaurants to talk things over. As for who picks up the check, I suppose that depends on who wins the fight.

STADLER PORTRAIT: COURTESY OF THE STADLERS; ROCCA: COURTESY OF COOKING CHANNEL



# The Ortegas

**HUGO ORTEGA**
**RUBEN ORTEGA**

Two of eight Ortega siblings, Hugo and Ruben came to the United States from Mexico in the 1980s, bringing authentic Mexican recipes with them. Now, Hugo is the chef at three acclaimed Houston-area Mexican restaurants. Ruben is his pastry chef.

## HUGO ON HIS GRANDMOTHER AND HER MOLE

*"She was one of the ladies in her village who all made mole together for special occasions. It took a week to prepare. The women would wear beautiful aprons and put oil in their hair to make it glisten. It was enchanting."*



### Oven-Braised Short Ribs with Pasilla-Tomato Mole

Active **1 hr;** Total **5 hr;** Serves **6**

- **¼ lb. pasilla chiles—stemmed, seeded and rinsed**
- **Boiling water**
- **2 unripe medium green tomatoes, cored**
- **½ cup plus 1 Tbsp. extra-virgin olive oil**
- **1 onion, finely chopped**
- **5 garlic cloves, minced**
- **1 Tbsp. minced oregano**
- **½ cinnamon stick (1½ inches)**
- **5 allspice berries**
- **3 whole cloves**
- **Kosher salt and pepper**
- **1½ Tbsp. white vinegar**
- **Eight 10-oz. English-cut beef short ribs (cut between the ribs)**
- **1½ cups beef stock or low-sodium broth**

**1.** In a heatproof bowl, cover the chiles with boiling water and let stand until softened, 20 minutes.

**2.** Meanwhile, roast the tomatoes directly over an open flame or under a broiler, turning occasionally, until charred in spots and just starting to soften, 5 to 8 minutes. Transfer to a work surface and let cool slightly, then coarsely chop.

**3.** In a large saucepan, heat ¼ cup of the oil until shimmering. Add the chopped tomatoes, onion, garlic, oregano, cinnamon stick, allspice, cloves and a generous pinch each of salt and pepper. Cook over moderate heat, stirring occasionally, until softened and saucy, 8 to 10 minutes. Let cool slightly; discard the cinnamon.

*continued on p. 200*

PORTRAIT: COURTESY OF THE ORTEGAS



### RUBEN ON HIS CHOCOLATE AND COFFEE-HAZELNUT MERINGUE CAKE

*"It's inspired by a dessert sold by street vendors in Mexico called* gaznates, *which are like cannoli but filled with meringue. Hugo and I loved them as kids. The meringue would dry on the end so it was crunchy, but inside it stayed soft."*

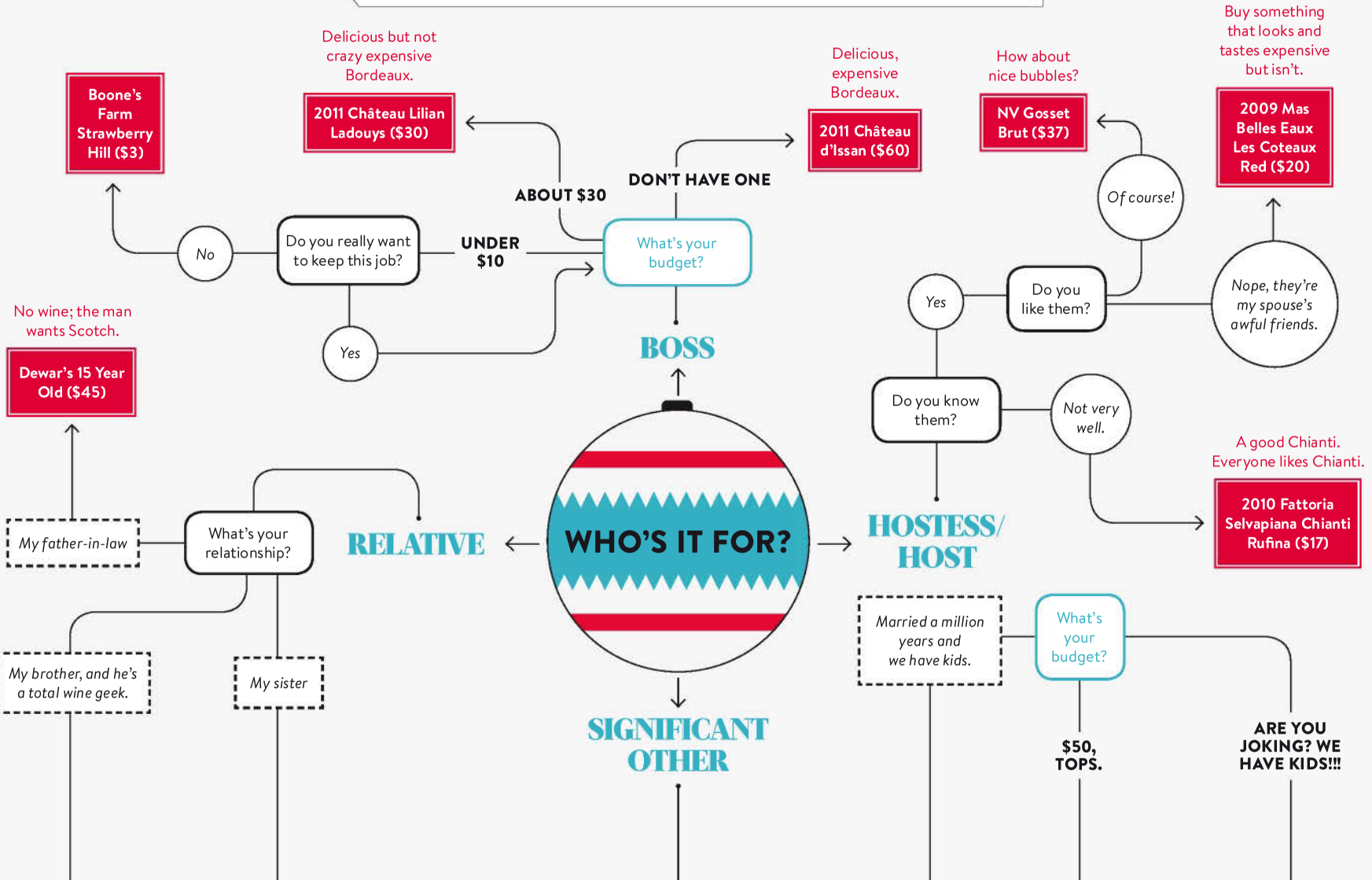
**Ruben makes a white-and-dark-chocolate filling for his cake because that's what he remembers loving when he was a boy (p. 202).**

*Charger by Calvin Klein; bowls (opposite) by The End of History.*

A SLIGHTLY SELF-SERVING GUIDE TO BUYING

# HOLIDAY WINE

BY **RAY ISLE**



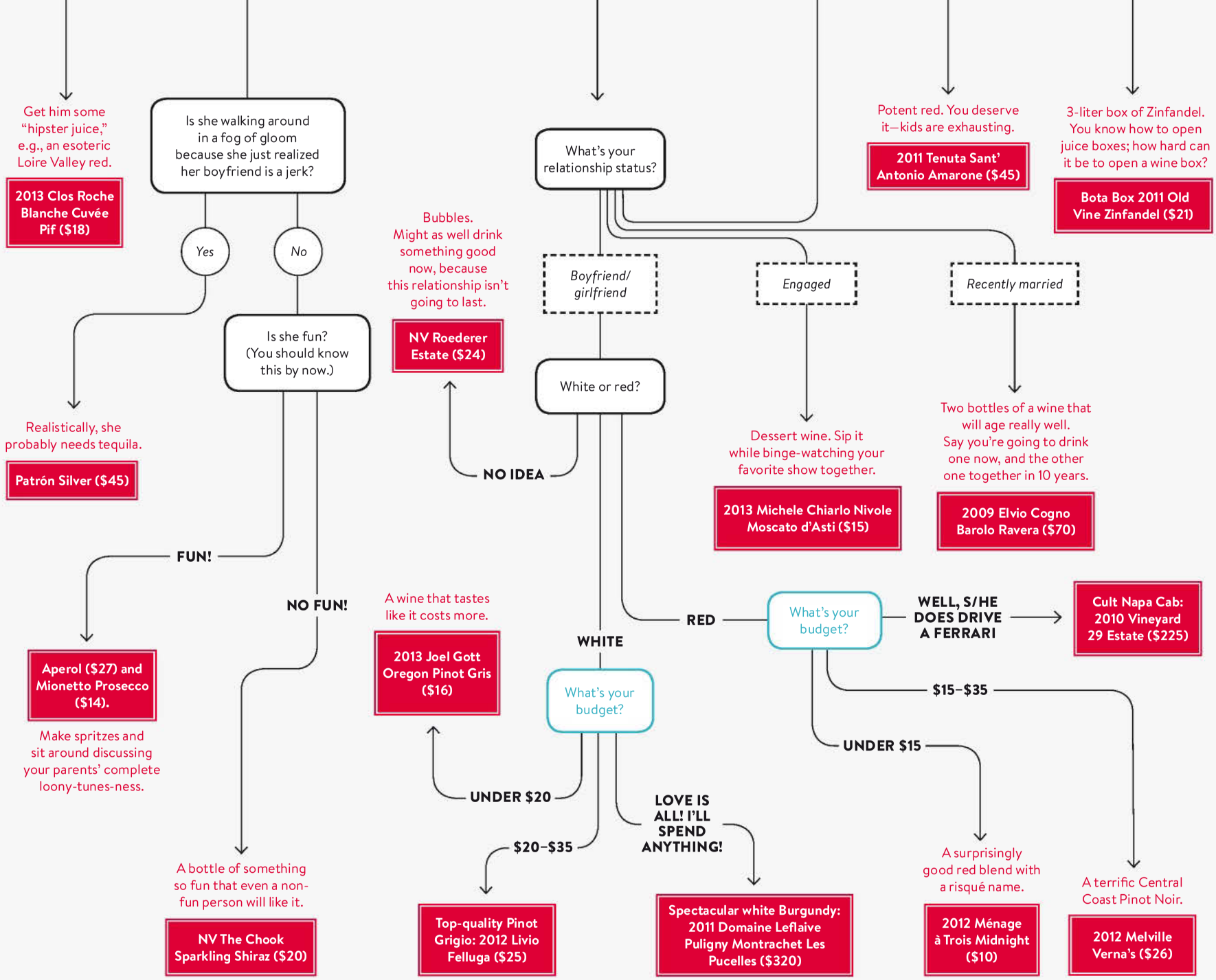



ILLUSTRATION BY POP CHART LAB

# PORTLAND'S COOKIE COLLECTIVE



The cousins who created Salt & Straw ice cream in Portland, Oregon, are masters of collaboration. That's the spirit behind their holiday party with cookies by the city's best food artisans and carols by Pink Martini and the von Trapps.

BY CHELSEA MORSE | PHOTOGRAPHS BY RICK POON

FOOD STYLIST: KIR JENSEN; PROP STYLIST: SHAY CARILLO



Old-fashioned cookies from forward-thinking artisans. OPPOSITE: Mixologist Jeffrey Morgenthaler, chocolatier Sarah Hart (center) and baker Kir Jensen.



Kim Malek, far right, and Tyler Malek, center, are the duo behind Salt & Straw. Here, Tyler and chef Jenn Louis talk about the uni-mint ice cream they worked on together.

**PORTLAND, OREGON,** has become the pickling, foraging, local-ingredient-worshipping capital of the universe—as anyone who watches *Portlandia* knows. Satirical possibilities aside, the city's rep has a lot to do with the community spirit that brings its food artisans together. That's especially true for an incredible ice cream company called Salt & Straw.

Part of Salt & Straw's genius is its brilliant collaborations. Flavor mastermind Tyler Malek works with farmers, salt harvesters, cheesemakers, nut growers, chefs, mixologists—any kind of food artisan he can find—to create ice creams ranging from basic (vanilla with chunks of his grandmother's almond brittle and chocolate ganache) to highly experimental (improbably delicious bone marrow with bourbon-smoked cherries). Malek even came up with a cheeky schnitzel-and-loganberry flavor in honor of Portland newcomers Sofia, Melanie, Amanda and August von Trapp, the great-grandchildren of Captain and Maria von Trapp of *The Sound of Music*.

Recently, Salt & Straw's founder, Kim Malek—Tyler's cousin—organized a holiday-cookie potluck for some of their most inspiring ice cream collaborators. The party itself was a joint effort: Kim enlisted her friend Thomas Lauderdale, the bandleader of eclectic pop orchestra Pink Martini, as co-host. And the von Trapps—who collaborated on Pink Martini's latest album—led the whole elaborately interconnected group in a round of Christmas carols. For more on the party, and seven terrific cookie recipes, turn the page.



**“CUPCAKES** GO IN AND OUT OF FASHION, BUT **COOKIES AND ICE CREAM** WILL NEVER DIE.”

—THOMAS LAUDERDALE

# THE **COLLECTIVE**

The food artisans at the party have all teamed up with Salt & Straw to create ice cream flavors. For this potluck, they each brought holiday cookies to share.

**CHEF GREGORY GOURDET** (below center) The *Top Chef* season 12 contender from Departure made rich, gluten-free chocolate almond cookies. *departureportland.com.*

**BAKER KIR JENSEN** (below, in blue dress) The owner of The Sugar Cube brought gingersnap "sammies" with cream cheese filling, as well as oatmeal cookies that are perfect for ice cream sandwiches. *thesugarcubepdx.com.*

**MIXOLOGIST JEFFREY MORGENTHALER** (below, in bow tie) The star bartender of Clyde Common and Pépé Le Moko made his great-grandmother's spiced German lebkuchen (it's like gingerbread). *clydecommon.com; pepelemokopdx.com.*

**CHEF JENN LOUIS** The F&W Best New Chef 2012 of Lincoln and Sunshine Tavern baked her mom's rugelach, a Hanukkah staple in her family. *lincolnpdx.com; sunshinepdx.com.*

**COFFEE MASTER DUANE SORENSON** His great-grandmother's buttery, sugar-dusted Noel Balls are a staff favorite at Stumptown Coffee Roasters. *stumptowncoffee.com.*

**CHOCOLATIER SARAH HART** (below, far left) Hart brought milk chocolate–dipped hazelnut sandies, a riff on a cookie she serves at Alma Chocolate. *almachocolate.com.*





**Singers Sofia von Trapp (in gray dress) and Amanda von Trapp (far right) meet the artisans.** RIGHT: **Chef Jenn Louis's rugelach.**

## Raspberry Rugelach

Active **30 min;** Total **2 hr 30 min**
Makes **2 dozen rugelach**

- **2 cups all-purpose flour**
- **½ cup plus 2 Tbsp. sugar**
- **¼ tsp. kosher salt**
- **2 sticks chilled unsalted butter, cut into ½-inch dice**
- **6 oz. chilled cream cheese, cut into 8 pieces**
- **½ cup finely chopped almonds**
- **¾ cup raspberry jam**

**1.** In a food processor, pulse the flour with 2 tablespoons of the sugar and the salt. Add the butter and pulse until the mixture resembles coarse meal with some pea-size pieces of butter still visible. Add the cream cheese and pulse until the dough just starts to come together. Scrape the dough out onto a work surface and pat into a ball. Halve the dough and flatten each half into a disk. Wrap in plastic and refrigerate until well chilled, about 1 hour.

**2.** Preheat the oven to 350°. Spread the almonds on a baking sheet and toast until lightly browned, 5 minutes. Transfer to a bowl and let cool.

**3.** Line 2 large rimmed baking sheets with parchment paper. On a lightly floured work surface, roll out 1 dough disk into a 16-inch round, a scant ¼ inch thick. Spread half of the jam evenly over the dough in a thin layer and sprinkle evenly with half of the toasted almonds and ¼ cup of the sugar. Using a knife or pizza cutter, cut the dough round into 12 wedges. Starting at the wide end, roll up each wedge, ending with the tip on the bottom. Arrange the rolls on the prepared sheets at least 1 inch apart; freeze for 20 minutes or up to 3 days. Repeat with the remaining dough, jam, almonds and sugar.

**4.** Bake the rugelach for 25 minutes, until golden brown. Let cool for 10 minutes on the baking sheets, then transfer to a rack and let cool completely. *—Jenn Louis*

**MAKE AHEAD** The rugelach can be stored in an airtight container for up to 5 days.

## Noel Balls

Active **35 min;** Total **1 hr 45 min**
Makes **4½ dozen cookies**

Duane Sorenson of Stumptown Coffee Roasters gets together with his mother and sister to bake these buttery date-studded cookies every year for the holidays.

- **1¼ cups pecan halves**
- **2⅓ cups all-purpose flour**
- **½ cup finely chopped plump Medjool dates**
- **½ tsp. kosher salt**
- **2 sticks unsalted butter, softened**
- **3¾ cups confectioners' sugar**
- **½ tsp. pure vanilla extract**

**1.** In a food processor, pulse the pecans until finely ground. In a medium bowl, whisk the ground pecans with the flour, dates and salt. In the bowl of a stand mixer fitted with the paddle, combine the butter with ¾ cup of the confectioners' sugar and the vanilla and beat at medium speed until light and fluffy, about 3 minutes. Add the flour mixture and beat at low speed until just combined.

**2.** Preheat the oven to 350°. Line 2 large rimmed baking sheets with parchment paper. Spread the remaining 3 cups of confectioners' sugar in a large pie pan. Working in 3 batches, using a 1-oz. ice cream scoop or a tablespoon, scoop the dough into 1-inch balls. Arrange the balls on the prepared sheets at least 1 inch apart. Bake the cookies for 15 minutes, until lightly browned on the bottom; rotate the baking sheets from top to bottom and front to back halfway through baking. Let the cookies cool for 5 minutes on the baking sheet, then roll them in the confectioners' sugar until completely coated. Let cool completely, then roll again in the confectioners' sugar.

**MAKE AHEAD** The cookies can be stored in an airtight container for up to 5 days.

## Chewy Salted Oatmeal Cookies

Active **30 min;** Total **2 hr**
Makes **3½ dozen cookies**

- **2 cups rolled oats**
- **2 cups all-purpose flour**
- **½ cup whole-wheat pastry flour**
- **2 tsp. baking soda**
- **1 tsp. kosher salt**
- **1 tsp. ground cinnamon**
- **¼ tsp. freshly grated nutmeg**
- **2 sticks unsalted butter, at room temperature**
- **1 cup granulated sugar**
- **1 cup dark brown sugar**
- **1 tsp. pure vanilla extract**
- **3 large eggs**
- **Flaky sea salt, for garnish**

**1.** Preheat the oven to 350°. In a large bowl, whisk the oats with the flours, baking soda, salt, cinnamon and nutmeg. In the bowl of a stand mixer fitted with the paddle, beat the butter with both sugars and the vanilla at medium speed until light and fluffy, about 3 minutes. Add the eggs 1 at a time and beat until incorporated. Add the dry ingredients and beat at low speed until just combined. Cover the bowl with plastic wrap and refrigerate the cookie dough until chilled, at least 1 hour.

**2.** Line 2 large rimmed baking sheets with parchment paper. Working in 2 batches, using a 1-oz. ice cream scoop or two tablespoons, scoop the dough onto the prepared sheets, spaced at least 2 inches apart. Flatten the cookies slightly and sprinkle each with a pinch of sea salt. Bake for 10 minutes, until golden brown at the edges; rotate the baking sheets from top to bottom and front to back halfway through baking. Let the cookies cool on the baking sheets for 5 minutes, then transfer to a rack to cool completely. *—Kir Jensen*

**MAKE AHEAD** The cookies can be stored in an airtight container for up to 5 days.

## Lebkuchen

Active **45 min;** Total **2 hr**
Makes **1½ dozen cookies**

Jeffrey Morgenthaler of Clyde Common and Pépé Le Moko eats lebkuchen (classic German ginger-molasses spice cookies) every year at the holidays. This recipe was passed down from his great-grandmother to his grandmother to his uncle, who ships these festive cookies off to family members every year.

- **1 cup heavy cream**
- **1 Tbsp. white vinegar**
- **4 cups all-purpose flour**
- **½ cup almond flour**
- **2 Tbsp. minced candied orange peel**
- **2 Tbsp. minced candied lemon peel**
- **1 Tbsp. ground cinnamon**
- **1 tsp. ground cloves**
- **1 tsp. ground allspice**
- **1 tsp. baking soda**
- **½ tsp. freshly grated nutmeg**
- **½ tsp. kosher salt**
- **1 cup dark brown sugar**
- **½ cup vegetable shortening, at room temperature**
- **½ cup unsulfured molasses**
- **⅓ cup blanched whole almonds**
- **2½ cups confectioners' sugar, sifted**
- **5 Tbsp. whole milk**

**1.** In a small bowl, stir the cream and vinegar together and let stand until thickened, about 30 minutes.

**2.** Preheat the oven to 325°. In a medium bowl, whisk the all-purpose flour with the almond flour, candied orange and lemon peels, cinnamon, cloves, allspice, baking soda, nutmeg and salt. In the bowl of a stand mixer fitted with the paddle, beat the brown sugar with the shortening and molasses at medium speed until light and fluffy, about 3 minutes. Add the thickened cream and beat until smooth. Add the dry ingredients and beat at low speed just until combined.



Salt & Straw's bourbon–pecan pie ice cream. BELOW: Gingersnap "sammies."

**3.** Line 2 large rimmed baking sheets with parchment paper. Working in 2 batches, using a 2-ounce ice cream scoop or ¼-cup measure, scoop the dough into mounds on the prepared sheets, spacing them 3 inches apart. Place 3 whole almonds in a star pattern on top of each cookie and, with the palm of your hand, gently flatten each mound slightly.

**4.** Bake the cookies for about 15 minutes, until lightly browned; rotate the baking sheets from top to bottom and front to back halfway through baking. Let the cookies cool on the baking sheets for 10 minutes, then transfer to a rack and let cool completely.

**5.** In a small, wide bowl, whisk the confectioners' sugar with the milk until smooth. Dip the top of each cookie in the glaze, letting the excess drip back into the bowl. Transfer the cookies to a rack and let stand until the glaze hardens, about 10 minutes.

**MAKE AHEAD** The lebkuchen can be stored in an airtight container for up to 5 days.

## Gingersnap Sandwich Cookies

Active **1 hr;** Total **2 hr plus 8 hr chilling;** Makes **2½ dozen sandwich cookies**

Kir Jensen of The Sugar Cube bakery says her gingersnaps are like the best version of a Little Debbie gingerbread cookie.

COOKIES

**3¾ cups all-purpose flour**
**2 tsp. baking soda**
**2 tsp. ground cinnamon**
**2 tsp. ground ginger**
**1 tsp. freshly grated nutmeg**
**¼ tsp. ground cardamom**
**½ tsp. kosher salt**
**3 sticks unsalted butter, softened**
**2½ cups granulated sugar**
**1 Tbsp. finely grated ginger**
**2 tsp. finely grated orange zest**
**1 tsp. pure vanilla extract**
**2 large eggs**
**½ cup blackstrap molasses**

FILLING

**1½ sticks unsalted butter**
**½ vanilla bean, split and seeds scraped**
**½ tsp. kosher salt**
**12 oz. cream cheese, at room temperature**
**1 cup confectioners' sugar, sifted**

**1. Make the cookies** In a bowl, whisk the flour with the baking soda, cinnamon, ground ginger, nutmeg, cardamom and salt until evenly combined. In the bowl of a stand mixer fitted with the paddle, combine the butter and 2 cups of the granulated sugar with the grated ginger, orange zest and vanilla. Beat at medium speed until light and fluffy, about 3 minutes. Add the eggs 1 at a time and beat until incorporated. Beat in the molasses, then add the dry ingredients and beat at low speed until incorporated. Scrape the dough into a large bowl, cover with plastic wrap and refrigerate for at least 8 hours or overnight.

**2. Make the filling** In a small saucepan, cook the butter with the vanilla bean and seeds over moderately high heat, stirring occasionally, until the butter begins to brown and smell nutty, about 4 minutes. Pour into a metal bowl set over an ice bath, making sure to scrape the browned solids from the bottom of the pan into the bowl. Add the salt and stir the butter until cooled and beginning to solidify. Discard the vanilla bean and let the butter stand in the ice bath until completely solid. Remove from the ice bath.

**3.** In the bowl of a stand mixer fitted with the paddle, beat the cream cheese at medium speed until light and fluffy. Add the brown butter and confectioners' sugar and beat at low speed until smooth. Increase the speed to high and beat until fluffy, about 2 minutes. Scrape the frosting into a medium bowl, cover with plastic wrap and refrigerate for at least 1 hour.

**4.** Preheat the oven to 350°. Line 2 large rimmed baking sheets with parchment paper. Place the remaining ½ cup of granulated sugar in a small bowl. Working in 2 batches, using a 1-oz. ice cream scoop or two tablespoons, portion the dough into 1-inch balls. Roll the balls in the sugar and arrange on the prepared sheets at least 2 inches apart. Using the flat bottom of a glass or measuring cup, gently flatten each ball into a thick disk. Bake the cookies for 14 minutes, until set at the edges; rotate the baking sheets from top to bottom and front to back halfway through baking. Let the cookies cool for 10 minutes on the baking sheet, then transfer to a rack and let cool completely.

**5.** Stir the frosting until spreadable. Dollop 1 heaping tablespoon on one side of half the cookies, then sandwich with the remaining cookies.

**MAKE AHEAD** The cookie dough and frosting can be refrigerated for up to 3 days. The cookies can be stored in an airtight container for up to 2 days.

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The von Trapps lead the caroling, with Pink Martini's Thomas Lauderdale on piano.

*from p. 188*




**OVEN-BRAISED SHORT RIBS** *continued*

**4.** Drain the chiles, reserving 2 cups of the soaking liquid. Add them to a blender along with the tomato mixture and puree until the mole sauce is smooth. In a large saucepan, heat ¼ cup of the oil. Add the sauce and bring to a boil. Cover and simmer over moderate heat, stirring occasionally, until reduced to 3½ cups, about 30 minutes. Stir in the vinegar and season the mole with salt and pepper.

**5.** Preheat the oven to 350°. In a large skillet, heat the remaining 1 tablespoon of oil until shimmering. Season the short ribs all over with salt and pepper. Cook half of the ribs over moderately high heat, turning occasionally, until browned all over, about 10 minutes. Transfer to a small roasting pan. Pour off all but 2 tablespoons of fat from the skillet and repeat with the remaining ribs.

**6.** Spread 2 tablespoons of the mole on each rib and arrange bone side up in the roasting pan. Add the stock to the roasting pan and cover tightly with foil. Braise the ribs in the oven for about 3 hours and 30 minutes, until very tender. Transfer the ribs to a platter and serve, passing the remaining mole at the table.

**SERVE WITH** Quinoa pilaf and roasted squash and root vegetables.

**MAKE AHEAD** The ribs can be refrigerated overnight. Reheat gently before serving. The mole sauce can be refrigerated for up to 5 days.

**WINE** Argentinean Malbecs with generous berry fruit are terrific with juicy, slow-cooked meat dishes like these ribs. Try the 2013 Valentin Bianchi Elsa Bianchi or the 2012 Achával-Ferrer Mendoza.

## Chocolate Whoopie Pies with Vanilla Cream Cheese Fluff

PAGE 183

Active **45 min;** Total **1 hr 30 min plus cooling;** Makes **20 whoopie pies**

CAKES

- **2¼ cups all-purpose flour**
- **¼ cup plus 2 Tbsp. unsweetened cocoa powder**
- **1½ tsp. baking soda**
- **½ tsp. kosher salt**
- **¼ tsp. cream of tartar**
- **1½ sticks unsalted butter, softened**
- **1¼ cups sugar**
- **2 large eggs**
- **½ tsp. pure vanilla extract**
- **1 cup whole milk**

FILLING

- **1 lb. cream cheese, at room temperature**
- **2 sticks unsalted butter, softened**
- **2 cups confectioners' sugar**
- **1 Tbsp. pure vanilla extract**
- **Generous pinch of kosher salt**
- **Crushed candy canes, for rolling (optional)**

**1. Make the cakes** Preheat the oven to 350° and line 2 large baking sheets with parchment paper. In a medium bowl, whisk the flour with the cocoa powder, baking soda, salt and cream of tartar. In a large bowl, using a handheld electric mixer, beat the butter with the sugar at medium speed until fluffy, about 2 minutes. Beat in the eggs and vanilla. At low speed, beat in the dry ingredients and milk in 3 alternating additions; scrape down the side and bottom of the bowl as necessary.

**2.** Using a 2-tablespoon ice cream scoop, scoop 10 level mounds of batter onto each baking sheet, about 2 inches apart. Bake the cakes in the lower and upper thirds of the oven for about 12 minutes, until risen; shift the pans from top to bottom and front to back halfway through baking. Transfer the cakes to racks and let cool completely. Repeat with the remaining batter, allowing the baking sheets to cool between batches.

**3. Make the filling** In a large bowl, using an electric mixer, beat all of the ingredients except the crushed candy canes until thick and smooth, 1 to 2 minutes. Scoop 3 tablespoons of the filling onto the flat side of 20 cakes and close with the remaining cakes, pressing the filling to the edges. Roll the edges in crushed candy canes, if desired, and serve. —*Michael Voltaggio*

## Christmas-Morning Casserole

PAGE 182

Active **40 min;** Total **1 hr 40 min plus overnight soaking;** Serves **8**

- **Butter, for greasing**
- **2 Tbsp. extra-virgin olive oil**
- **½ cup finely diced pepperoni (2 oz.)**
- **½ lb. shiitake mushrooms, stems discarded and caps cut into ¾-inch pieces**
- **1 medium onion, minced**
- **1 red bell pepper, cut into ½-inch pieces**
- **2 tsp. kosher salt, plus more for seasoning**
- **8 large eggs**
- **3 cups whole milk**
- **1 Tbsp. Dijon mustard**
- **1 Tbsp. soy sauce**
- **½ tsp. pepper**
- **¾ lb. day-old challah, sliced 1 inch thick and cut into 1-inch dice (10 cups)**
- **6 oz. Black Forest ham, finely diced (1¼ cups)**
- **1 cup shredded Monterey Jack cheese (¼ lb.)**
- **1 cup shredded aged white cheddar cheese (¼ lb.)**
- **½ cup finely chopped scallions, plus thinly sliced scallions for garnish**
- **Hot sauce, for serving**

**1.** Butter a 9-by-13-inch baking dish. In a large skillet, heat the olive oil. Add the pepperoni and cook over moderate heat until the fat is rendered, about 3 minutes. Add the shiitake and cook until lightly browned and tender, about 5 minutes. Add the onion, bell pepper and a generous pinch of salt and cook, stirring occasionally, until softened and browned, about 7 minutes; let cool completely.

**2.** In a large bowl, beat the eggs with the milk, mustard, soy sauce, pepper and 2 teaspoons of salt. Add the cooled vegetable mixture, challah, ham, both cheeses and the chopped scallions and mix well. Scrape the mixture into the prepared baking dish, cover with plastic wrap and refrigerate overnight.

**3.** Preheat the oven to 350°. Uncover the casserole and bake for about 50 minutes, until it's just set and the top is browned. Let stand for 10 minutes, then top with thinly sliced scallions and serve with hot sauce. —*Bryan Voltaggio*

*continued on p. 202*



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## Chocolate and Coffee-Hazelnut Meringue Cake

PAGE 189

Active **1 hr;** Total **2 hr plus 6 hours chilling**
Serves **8**

MERINGUE

- **2 tsp. pure coffee extract**
- **1 tsp. water**
- **¾ cup hazelnut meal/flour (we use Bob's Red Mill)**
- **1 Tbsp. cornstarch**
- **Scant ½ tsp. ground cinnamon**
- **4 large egg whites**
- **1½ cups confectioners' sugar**

FILLING

- **2 cups heavy cream**
- **2 Tbsp. pure coffee extract**
- **4 large egg yolks**
- **½ lb. white chocolate, finely chopped**
- **½ lb. bittersweet dark chocolate, finely chopped**
- **Salt**
- **Cocoa powder or confectioners' sugar, for dusting**

**1. Make the meringue** Preheat the oven to 250° and line 2 large baking sheets with parchment paper. Using the bottom of a 9-inch springform pan, draw a circle in the center of each sheet of parchment paper.

**2.** In a small bowl, combine the coffee extract and water. In another small bowl, whisk the hazelnut meal with the cornstarch and cinnamon. In the bowl of an electric stand mixer fitted with the whisk attachment, beat the egg whites at medium-high speed until soft peaks form. Gradually add the confectioners' sugar and beat at high speed until the whites are stiff, 2 to 3 minutes. Gently fold in the hazelnut mixture, then the coffee extract.

**3.** Scrape half of the meringue into the center of each traced circle; using an offset spatula, spread in an even layer, leaving a ½-inch border inside the circle. Bake the meringues in the lower and upper thirds of the oven for about 1 hour, until lightly browned and crisp; shift the sheets halfway through baking. Transfer to racks to cool.

**4. Meanwhile, make the filling** In a heatproof large bowl set over a medium saucepan of simmering water, heat ½ cup of the cream with the coffee extract until hot. In a medium bowl, whisk the egg yolks. Very gradually whisk the hot cream mixture into the yolks, then add the mixture to the large bowl and cook over the simmering water, stirring constantly, until the custard is hot and slightly thickened, about 7 minutes. Fold in both chocolates and a generous pinch of salt and let stand over the simmering water until the chocolate is nearly melted, about 3 minutes. Remove from the heat and stir gently until smooth. Let cool.

**5.** In a large bowl, using an electric mixer, beat the remaining 1½ cups of cream until stiff peaks form. Using a spatula, very gently fold the whipped cream into the cooled chocolate custard until no streaks remain. Refrigerate until just chilled, 30 minutes.

**6.** Trim the meringues to fit into a 9-inch springform pan. Set 1 meringue in the pan. Spread the mousse over the meringue in an even layer and top with the remaining meringue. Refrigerate the cake for at least 6 hours or overnight. Unmold the cake and dust with cocoa powder or confectioners' sugar. Cut the cake into wedges with a hot knife and serve. *—Ruben Ortega*

**WINE** Madeira was practically made for this pretty cake. It's nutty and toffee-inflected without being overly sweet. Try The Rare Wine Co.'s New York Malmsey or Blandy's Malmsey 5 Years Old.

## Cauliflower-and-Gruyère Soufflé

PAGE 174

Active **30 min;** Total **1 hr 45 min**
Serves **6 to 8**

- **½ lb. cauliflower florets, cut into 1-inch pieces**
- **1 stick unsalted butter**
- **⅓ cup all-purpose flour**
- **2 cups whole milk**
- **Kosher salt and pepper**
- **6 oz. Gruyère cheese, shredded (2 lightly packed cups)**
- **2 Tbsp. finely chopped chives**
- **6 large eggs**

**1.** In a medium saucepan of salted boiling water, cook the cauliflower until very tender, about 7 minutes. Drain well and pat dry. In a medium bowl, puree the cauliflower with a potato masher or fork. Transfer the cauliflower to a colander and let drain until cooled completely.

**2.** Meanwhile, preheat the oven to 350°. Grease a 6-cup soufflé dish with 1 tablespoon of the butter and set it on a rimmed baking sheet. In a medium saucepan, melt the remaining 7 tablespoons of butter. Add the flour and whisk over moderate heat until bubbling, about 3 minutes. Gradually whisk in the milk and bring to a boil. Simmer over moderately low heat, whisking, until thickened and no floury taste remains, about 7 minutes. Season the béchamel with salt and pepper. Scrape into a large bowl and let cool, stirring occasionally.

**3.** Stir the cauliflower puree into the béchamel, then fold in the cheese and chives. In a medium bowl, beat the eggs until frothy, then gently fold them into the cauliflower béchamel. Scrape the soufflé base into the prepared dish and bake for about 1 hour and 10 minutes, until puffed and browned; serve right away. *—Claudine Pépin*

**WINE** Fluffy soufflés are fantastic with dry, frothy sparkling wines. Serve this one with a juicy cava, like the NV Castelroig Brut or the NV Avinyó Brut Reserva.

## Skirt Steak with Anchovy-Caper Sauce

PAGE 185

Active **30 min;** Total **1 hr 25 min;** Serves **6**

- **¾ cup extra-virgin olive oil**
- **½ cup finely chopped parsley**
- **1 small shallot, minced**
- **6 anchovy fillets, minced**
- **2 Tbsp. finely chopped tarragon**
- **2 Tbsp. finely chopped chives**
- **2 Tbsp. fresh lemon juice**
- **1 Tbsp. salt-packed capers, rinsed and minced**
- **1 Tbsp. red wine vinegar**
- **1 small garlic clove, minced**
- **1 tsp. finely chopped thyme**
- **Kosher salt and pepper**
- **2 lbs. skirt steak, cut into 5-inch lengths**

**1.** In a medium bowl, combine all of the ingredients except the steak and season with salt and pepper. Let stand at room temperature for 1 hour. Season the steak with salt and pepper and let come to room temperature, about 45 minutes.

**2.** Preheat a grill pan. Grill the steak over high heat, turning once, until lightly charred outside and medium-rare within, 5 to 6 minutes total. Transfer to a cutting board and let rest for 5 minutes. Thinly slice the steak against the grain and transfer to a platter. Spoon some of the sauce on top and serve, passing the remaining sauce at the table. *—Sashi Moorman*

**WINE** Based in California's Santa Barbara region, winemaker Sashi Moorman has made a name for himself with his spectacular, focused Syrahs. Pour one with this steak, like Moorman's 2012 Piedrasassi Santa Barbara County or another wine he makes, Stolpman's 2012 Estate Grown.




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*from p. 198*




## Gluten-Free Chocolate-Almond Thumbprint Cookies

Active **45 min;** Total **3 hr**
Makes **6½ dozen cookies**

- **1½ cups honey**
- **¼ cup unsweetened coconut milk**
- **¾ cup coconut oil**
- **½ tsp. kosher salt**
- **1 Tbsp. plus ¼ tsp. pure vanilla extract**
- **2½ cups almond flour**
- **2 Tbsp. unsweetened Dutch-process cocoa powder**
- **¼ tsp. baking soda**
- **⅛ tsp. ground cinnamon**
- **Pinch of cayenne**
- **6 oz. dark chocolate, finely chopped**
- **1 large egg beaten with 1 egg yolk**
- **Flaky sea salt, for garnish**

**1.** Line an 8½-by-4½-inch loaf pan with parchment paper. In a small saucepan, heat 1 cup of the honey with the coconut milk, 2 tablespoons of the coconut oil and ¼ teaspoon of the salt over moderately high heat. Attach a candy thermometer to the pan and cook, stirring occasionally, until the mixture reaches 250°, 6 to 8 minutes. Stir in ¼ teaspoon of the vanilla, then pour the mixture into the prepared pan. Refrigerate until solid, at least 2 hours.

**2.** Lift the caramel out of the pan and quickly cut into ½-inch squares. Arrange the squares on a parchment paper–lined baking sheet and refrigerate.

**3.** Meanwhile, in a medium bowl, whisk the almond flour with the cocoa powder, baking soda, cinnamon, cayenne and the remaining ¼ teaspoon of salt. Stir in the dark chocolate. In a small saucepan, combine the remaining ½ cup plus 2 tablespoons of coconut oil and ½ cup of honey over moderate heat and cook until the coconut oil liquefies. Remove from the heat and stir in the beaten egg and the remaining 1 tablespoon of vanilla. Pour this mixture over the dry ingredients and stir until just combined.

**4.** Preheat the oven to 350°. Line 2 large rimmed baking sheets with parchment paper. Using 2 teaspoons, scoop the dough into ¾-inch balls. Working in 4 batches, arrange the balls on the prepared sheets at least 2 inches apart. Bake the cookies for 8 minutes, until lightly browned at the edges; rotate the baking sheets from top to bottom and front to back halfway through baking.

**5.** When the cookies come out of the oven, immediately make a well in the center of each one and press in a square of honey caramel. Sprinkle the caramel with a pinch of sea salt. Let the cookies cool for 10 minutes on the baking sheet, then transfer to a rack to cool completely. *—Gregory Gourdet*

**MAKE AHEAD** The honey caramel can be stored in the refrigerator for up to 3 days. The cookies can be stored in an airtight container for up to 5 days.

## Milk Chocolate–Dipped Hazelnut Sandies

Active **45 min;** Total **4 hr**
Makes **6½ dozen cookies**

These crisp, buttery cookies from Sarah Hart at Alma Chocolate are a riff on classic hazelnut sandies. The cookies are doctored with crunchy cocoa nibs and then dipped in luscious milk chocolate.

- **1½ cups hazelnuts**
- **¾ cup cocoa nibs (2.5 oz.)**
- **2¾ cups all-purpose flour**
- **1 tsp. unsweetened Dutch-process cocoa powder**
- **1 tsp. kosher salt**
- **½ tsp. ground cinnamon**
- **3 sticks unsalted butter, at room temperature**
- **1½ cups confectioners' sugar**
- **1 tsp. vanilla bean paste or pure vanilla extract**
- **12 oz. high-quality milk chocolate, finely chopped**

**1.** In a food processor, pulse the hazelnuts and cocoa nibs until coarsely ground. Scrape into a medium bowl and whisk in the flour, cocoa powder, salt and cinnamon.

**2.** In the bowl of a stand mixer fitted with the paddle, beat the butter with the confectioners' sugar and vanilla bean paste at medium speed until light and fluffy, about 3 minutes. Add the dry ingredients and beat at low speed just until incorporated. Scrape the dough onto a work surface and form into a ball. Halve the dough, then shape each half into a 1½-inch square log and wrap in parchment paper. Freeze until firm, at least 2 hours or overnight.

**3.** Preheat the oven to 350°. Line 2 large rimmed baking sheets with parchment paper. Working in 2 batches, cut the cookie-dough logs into ¼-inch-thick slices and arrange on the prepared sheets at least 1 inch apart. Bake the cookies for about 15 minutes, until lightly browned on the bottom; rotate the baking sheets from top to bottom and front to back halfway through baking. Let the cookies cool on the baking sheets for 5 minutes, then transfer to a rack to cool completely.

**4.** In a medium saucepan, bring 1 inch of water to a simmer. Place the milk chocolate in a heatproof small bowl and set it over the saucepan. Stir the chocolate until melted and smooth. Remove the saucepan from the heat; leave the bowl of chocolate on top. Dip 1 corner of each cookie in the chocolate to coat halfway, letting the excess chocolate drip back into the bowl. Transfer the cookies to parchment paper–lined baking sheets and refrigerate until the chocolate is set, about 20 minutes.

**MAKE AHEAD** The chocolate-dipped cookies can be stored in an airtight container for up to 5 days.

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## Breakfast Banh Mi Sandwiches

Active **30 min;** Total **2 hr 30 min;** Serves **4**

Booty's Street Food in New Orleans offers dishes from around the world at brunch. Their Vietnamese banh mi includes duck pâté and spicy carrot and daikon pickles along with, less conventionally, five-spice-flavored bacon and a fried egg.

**1½ cups rice vinegar**
**½ cup granulated sugar**
**1½ Tbsp. Sriracha**
**½ tsp. kosher salt**
**1 cup carrot ribbons (shaved with a peeler from 1 medium carrot)**
**1 cup daikon ribbons (shaved with a peeler from 1 small peeled daikon)**
**8 thick-cut slices of bacon (about 1 lb.)**
**¼ cup light brown sugar**
**2 Tbsp. soy sauce**
**2 Tbsp. Shaoxing rice wine**
**1½ tsp. Chinese five-spice powder**
**½ tsp. garlic powder**
**¼ tsp. pepper**
**5 oz. liver pâté, preferably duck**
**Four 8-inch soft baguette rolls, split and toasted**
**8 thin cucumber spears**
**2 jalapeños, seeded and julienned**
**8 cilantro sprigs**
**¼ cup mayonnaise**
**1 Tbsp. extra-virgin olive oil**
**4 large eggs**

**1.** In a medium saucepan, stir the vinegar, granulated sugar, Sriracha and salt over high heat until the sugar is dissolved. Add the carrot and daikon ribbons and let cool to room temperature.

**2.** Preheat the oven to 400°. On a rack set over a rimmed baking sheet, sprinkle the bacon slices with the brown sugar. In a small saucepan, cook the soy sauce, rice wine, 1 teaspoon of the five-spice powder, ¼ teaspoon of the garlic powder and the pepper over high heat, stirring, for 1 minute. Drizzle the mixture over the bacon. Bake just until cooked through, about 15 minutes. Sprinkle the bacon with the remaining ½ teaspoon of five-spice powder and ¼ teaspoon of garlic powder and bake until browned and crisp, about 5 minutes.

**3.** Spread the pâté on the bottom halves of the toasted rolls and top with the bacon, cucumber, carrot and daikon pickles, jalapeños and cilantro. Spread some of the mayonnaise on each roll top.

**4.** Heat the olive oil in a large nonstick skillet. Crack the eggs into the skillet and cook sunny side up until the whites are set and the yolks are runny, 2 to 3 minutes. Place a fried egg on each sandwich and serve.

## Caramelized Bananas Foster Crêpes with Cream

Active **30 min;** Total **1 hr 30 min;** Serves **4**

Caramelized bananas Foster originated at the legendary Brennan's in New Orleans. To transform it into a brunch dish, the restaurant's new chef, Slade Rushing, bakes the bananas on tender crêpes.

**⅔ cup all-purpose flour**
**¼ tsp. ground cinnamon**
**¼ tsp. kosher salt**
**¾ cup milk**
**2 large eggs**
**1½ tsp. dark rum**
**5 Tbsp. unsalted butter, melted and cooled, plus more for greasing**
**3 bananas, cut into ½-inch diagonal slices**
**½ cup light brown sugar**
**¾ cup heavy cream**
**2 tsp. confectioners' sugar**

**1.** In a medium bowl, whisk the flour with the cinnamon and salt. In a small bowl, whisk the milk with the eggs, dark rum and 3 tablespoons of the melted butter until smooth. Whisk the wet ingredients into the dry ingredients just until combined; there will be a few lumps. Refrigerate, covered, for 1 hour or overnight.

**2.** Preheat the oven to 425°; butter 2 foil-lined baking sheets. Heat an 8-inch nonstick skillet. Pour ½ cup of the batter into the skillet, swirl to distribute evenly and cook over moderate heat until set, about 2 minutes. Invert the crêpe onto a prepared baking sheet. Repeat with the remaining batter to make a total of 4 crêpes.

**3.** Heat the remaining 2 tablespoons of melted butter in the skillet. Add the bananas and cook over moderately high heat, stirring once, until lightly caramelized but not falling apart, about 2 minutes. Spoon the bananas over the crêpes and sprinkle with the brown sugar. Bake for about 16 minutes, until the sugar is melted and bubbling.

**4.** In a bowl, beat the heavy cream with the confectioners' sugar until firm. Using 2 large spatulas, transfer the crêpes to serving plates. Top with a dollop of the whipped cream and serve at once.

**WINE** Creamy, lightly sweet sparkling Moscato d'Asti: 2013 Elio Perrone Sourgal.



## Golden Caramel and Chocolate Tart

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Active **40 min**
Total **3½ hr plus chilling**
Makes **one 9-inch tart**

"I think of myself as a baking evangelist," says Dorie Greenspan. She has perfected all the elements of this phenomenal tart, from the buttery pastry to the rich filling. She knows that caramel is intimidating for lots of people and has a tip: "This caramel is easy to make perfectly—it just shouldn't color too much. When the sugar turns the color of pale ale, it's ready."

PASTRY

**1½ cups all-purpose flour**
**½ cup confectioners' sugar**
**¼ tsp. kosher salt**
**1 stick plus 1 Tbsp. cold unsalted butter, cut into ½-inch dice**
**1 large egg yolk**

FILLING

**2 oz. bittersweet chocolate, chopped**
**⅔ cup granulated sugar**
**¼ tsp. fresh lemon juice**
**4 Tbsp. unsalted butter, cut into 4 pieces**
**1¼ cups heavy cream, at room temperature**
**½ tsp. kosher salt**
**4 large egg yolks**

**1. Make the pastry** In a food processor, pulse the flour with the confectioners' sugar and salt. Add the butter and pulse until it's the size of peas. Add the egg yolk and pulse in 10-second increments until incorporated, about 4 long pulses. Transfer the pastry to a sheet of parchment paper, shape into a disk and cover with another sheet of parchment paper. Roll out the pastry to a 12-inch round. Slide the pastry on the parchment paper onto a baking sheet. Refrigerate the pastry until firm, about 1 hour.

**2.** Let the pastry stand at room temperature for 5 minutes to soften. Discard the top sheet of parchment paper and invert the pastry into a 9-inch fluted tart pan with a removable bottom; fit the pastry into the pan and trim the overhang. Prick the pastry all over with a fork and refrigerate for 30 minutes.

**3.** Preheat the oven to 400°. Line the tart shell with parchment paper and fill with pie weights or dried beans. Bake for about 20 minutes, until the pastry is set and lightly browned at the edge. Remove the parchment paper and weights and bake the pastry for 5 minutes more, until lightly browned on the bottom. Transfer to a rack to cool completely. Reduce the oven temperature to 325°.

**4. Make the filling** In a microwave-safe small bowl, microwave the chocolate at high power in 30-second bursts, just until melted. Let cool slightly.

**5.** Pour the melted chocolate into the baked tart shell, spreading it evenly over the bottom. In a small skillet, stir ⅓ cup of the granulated sugar with the lemon juice and ¼ cup of water over moderately high heat until the sugar dissolves. Cook, without stirring, until the mixture starts to color, about 5 minutes. Continue cooking, stirring constantly with a heatproof spatula, until a lightly golden caramel forms, about 5 minutes. Remove the skillet from the heat and stir in the butter, 1 piece at a time. Stir in the cream and salt, then let the caramel cool to room temperature.

**6.** In a medium bowl, whisk the egg yolks with the remaining ⅓ cup of granulated sugar until smooth. Stir the caramel into the egg yolk mixture, then pour the custard evenly over the chocolate in the tart shell. Transfer the tart to a foil-lined baking sheet. Bake for about 30 minutes, until the crust is browned and the filling is still slightly wobbly in the middle. Transfer the tart to a rack and let cool to room temperature. Refrigerate until set and thoroughly chilled, at least 2 hours. Unmold the caramel tart and serve.

**MAKE AHEAD** The pastry can be refrigerated for up to 2 days before rolling out and baking. The caramel tart can be refrigerated, covered, for 2 days. Serve chilled or at room temperature.

**WINE** Nutty, caramelly Madeira: Broadbent Malmsey 10 Years Old.

*Dorie Greenspan's latest book,* Baking Chez Moi: Recipes from My Paris Home to Your Home Anywhere, *came out in October.*

# MOST WANTED



**DID YOU KNOW?**

Dorie Greenspan has a special pair of eyeglasses just for baking; the lenses are treated so they don't discolor from the heat of the oven.

## DORIE GREENSPAN'S CARAMEL AND CHOCOLATE TART

**DORIE GREENSPAN IS** one of the country's great bakers, but she was once intimidated by tart crusts. "To overcome my fear, I made three tarts a day for a month; now I love them," she says. Her new book, *Baking Chez Moi*, includes a recipe for a luscious caramel tart; the version here includes a thin layer of melted bittersweet chocolate that separates the crisp, buttery pastry and the silky caramel filling (p. 206). Greenspan adores caramel as much as she does tarts, and wants to make the flavor more popular in America. "In Paris, where I live part-time, it's beloved. I wouldn't be surprised if I went to a pharmacy and saw caramel toothpaste–it's that universal," she says. "Here in the United States, it's more of a candy. I want this tart to make caramel America's favorite flavor." –KATE KRADER

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